

JUNE 10, 1955

THE NATIONAL

Provisioner

Leading Publication in the Meat Packing and Allied Industries Since 1891

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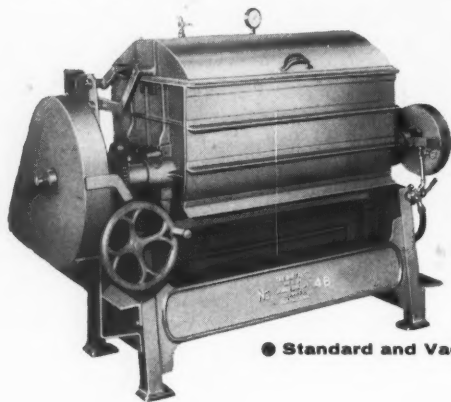
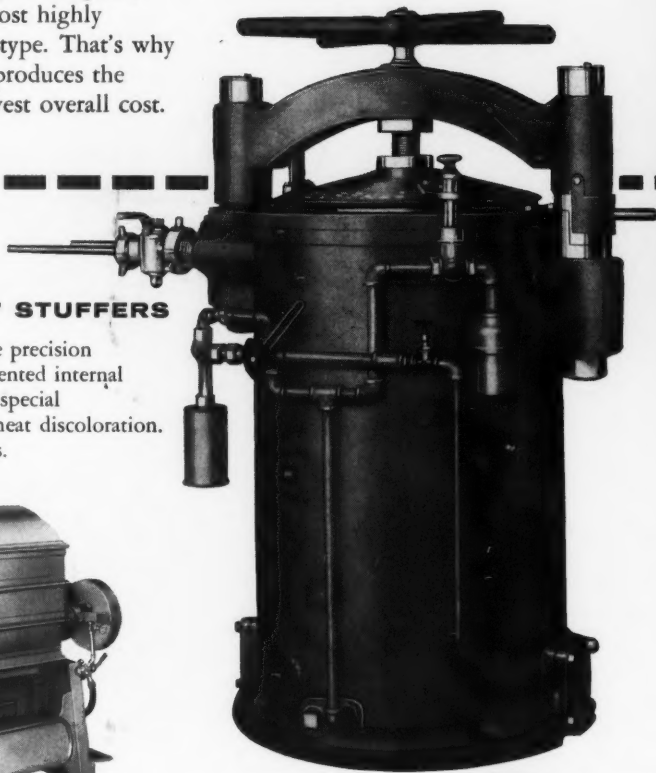
Pioneers and leaders in research and manufacture of a complete line of self-heating containers for meat products

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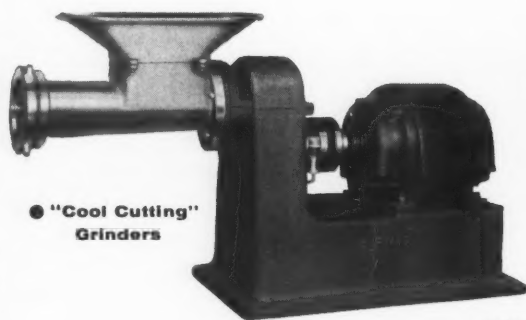
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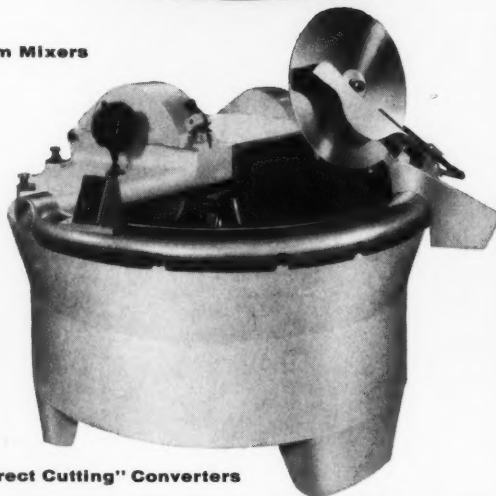
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THE NATIONAL *Provisioner*

VOLUME 132

JUNE 18, 1955

NUMBER 25

CONTENTS

Thoughts on Recruiting—an editorial	11
News of the Industry	11
How Canner Mechanizes Vienna Line	12
Iowa Packer Builds Despite Obstacles	14
Cut Sewage Costs by Tight Squeeze	16
Plant Operations—	
Cleanup Made Easy	22
Smoke, Shower and Cook in Same House	25
New Film Takes Meat Into Schools	27
The Meat Trail	35
Recent Industry Patents	40
Classified Advertising	58

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Published weekly at 15 West Huron St., Chicago 10, Ill., U.S.A., by the National Provisioner, Inc. Yearly subscriptions: U.S., \$6.00; Canada, \$8.00; Foreign countries, \$8.00. Single copies, 30 cents. Copyright 1955 by the National Provisioner, Inc. Trade Mark registered in U.S. Patent Office. Entered as second-class matter October 9, 1919, at the Post Office at Chicago, Ill., under the act of March 3, 1879.

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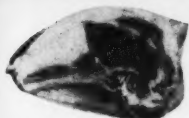
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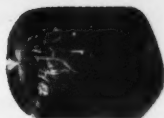
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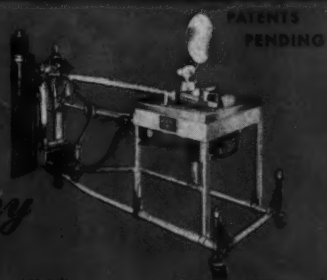


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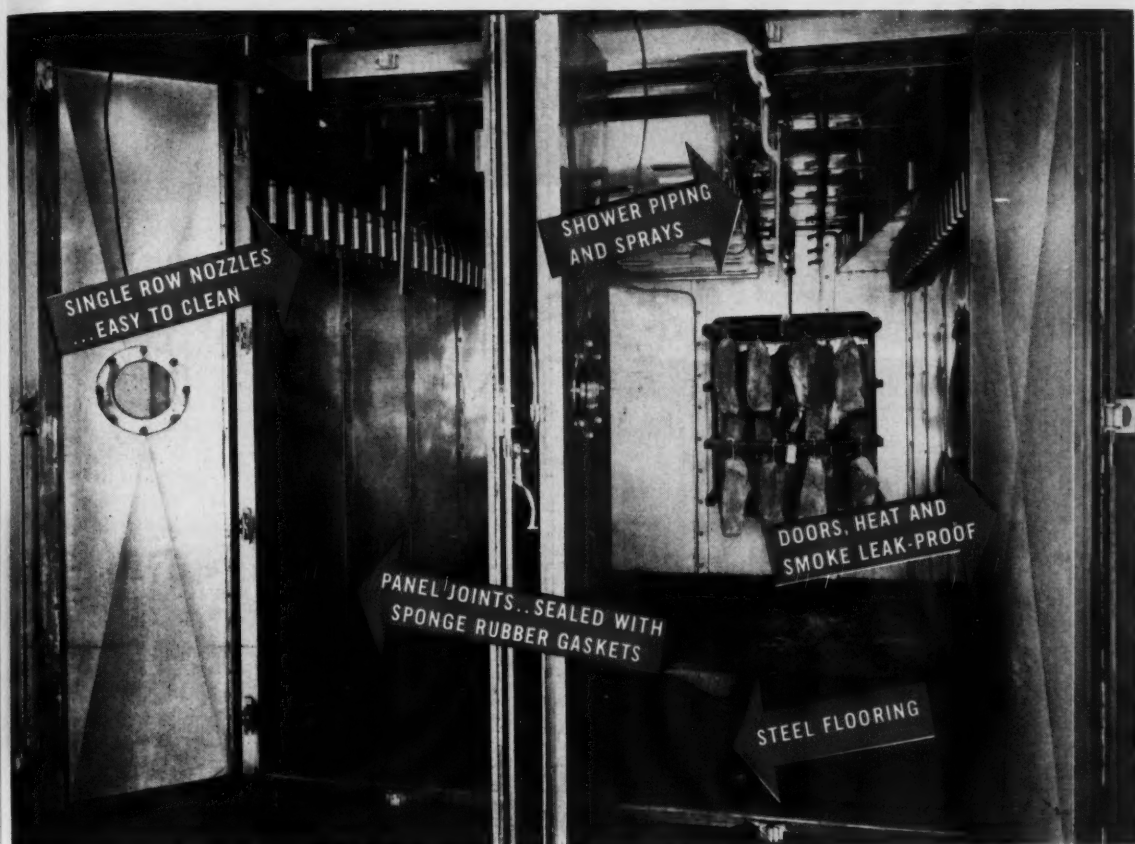
WILSON *the Big Name in...* **Natural Casings**

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are to be found in one smokehouse: **ATMOS!****

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All ATMOS Smokehouses are engineered to your exacting requirements . . . our long experience is your guarantee of complete satisfaction.

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MEATS AND SAUSAGE
WHOLESALE AND JOBBERS
SAUSAGE MANUFACTURERS
April 1, 1955

Mr. R. A. Hawley
Meat Packers Equipment Company
1226 - 49th Avenue
Oakland 1, California

Dear Mr. R. A. Hawley,

Now that we have had our own Mepaco Tipper Smoke Generator over a year, I am writing this letter to tell you how pleased we are with this equipment. Being a processor for many many years and having used several different methods of smoking we can truthfully say that this is the last word.

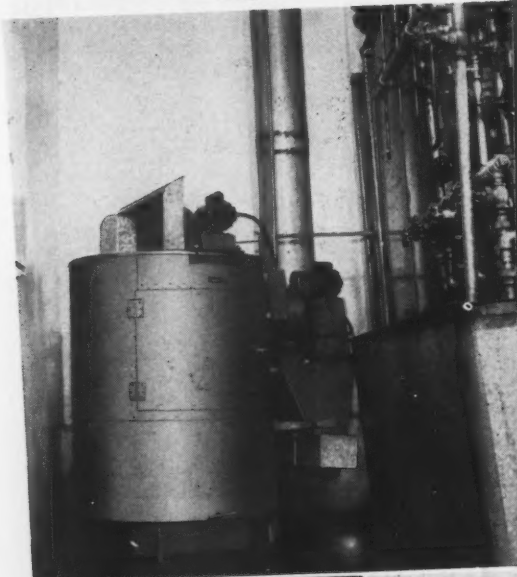
So far our Mepaco Tipper Smoke Generator has not cost us a cent for maintenance and has performed perfectly under normal and abnormal conditions. It is most efficient and economical to operate which makes a savings in both time and labor. It is connected to our Julian Smoke House using a minimum of space and producing a maximum of efficiency.

You can well be proud of your Mepaco Tipper Smoke Generator.

Very sincerely,

John Clauss Sr.
John Clauss Sr.
PRESIDENT

JCS:na



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Mepaco

MEAT PACKERS EQUIPMENT CO.
Telephone KEllog 2-1655 • 1226 - 49th Avenue, Oakland 1, California

News and Views

THE NATIONAL

PROVISIONER

VOL. 132 No. 25

JUNE 18, 1955

Thoughts on Recruiting

THE PROBLEM of attracting young men of potential management caliber to employment in meat packing has recently been given considerable attention at industry meetings. Several speakers commenting on the possibility of recruiting from the colleges have been pessimistic about the prospects.

While we don't share that pessimism, we do believe there are two or three points that should be kept in mind.

First, the college graduate is no cure-all. He comes in all shapes, grades and sizes, regardless of his alma mater and course of study. He may assay somewhat higher in knowledge and eventual accomplishment than the mine-run male of like age, but the group does have its sub-averages and misfits.

Second, the meat industry needs two types of men which it can draw from colleges. It needs well-trained specialists, such as chemists, accountants, industrial and mechanical engineers, livestock-meat technologists and others, whose knowledge and training can be utilized almost immediately in buying, processing, selling and other operations. Some of these men may eventually demonstrate talent and initiative which will win them departmental or higher managerial jobs. Competition for good specialists is keen and the packer must expect to "lay it on the line."

Recruiting the second type of man is more difficult, but is even more important for the long-run well-being of the individual company and the meat industry. He can be described as an "enterpriser"—the man who will eventually run his own business or that of someone else. He wants things, but he is willing to work, bide his time and gamble for a final big reward. He may not be a specialist—but he is able to assimilate and apply knowledge from a variety of sources. He is top management material—the rewards of the free enterprise system attract and its penalties do not frighten him. Unlike more security-minded men, he will see certain industry features as opportunities rather than disadvantages.

Every company needs one or more such men coming up. However, before seeking them outside, the packer should make sure that he does not have potential equivalents among his own foremen and junior executives.

Federal Grading of beef and lamb and what changes, if any, are needed and feasible will be discussed by various segments of the livestock industry at two meetings to be held Tuesday, June 21, at the Southmoor Hotel, Chicago. The American National Cattlemen's Association has called a meeting of the National Cattle and Beef Industry Committee for 8:30 a.m. to take up the subject of beef grading. The second meeting, called by the National Lamb Feeders Association to discuss revision of federal meat grading specifications for lamb, is set for 9:30 a.m.

Packers, retailers, feeders and producers will be represented at both discussions. Also present will be Fred Beard, chief of the federal grading service. Packers in recent meetings have pointed up need for obtaining a better application of present beef grading specifications, charging a lack of uniformity in their interpretation by federal graders and supervisors.

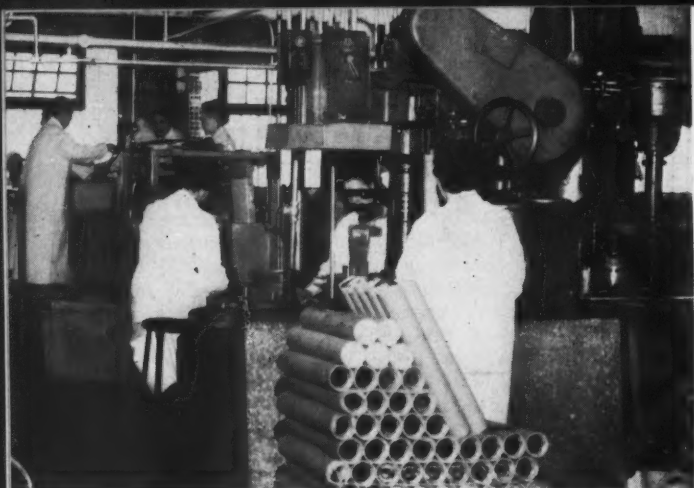
Final Action on Application C-1243 to reduce westbound meat rates 50c per cwt. was postponed Wednesday by the executive committee of the Transcontinental Freight Bureau, Association of Western Railways, until the September meeting of the group. WSMFA is fighting the reduction.

It Isn't GAW and neither will it necessarily set a pattern for other industries, Secretary of Labor Mitchell said this week of the auto industry's new wage plan providing supplementary unemployment benefits for laid-off workers. "It does not follow" that the plan will spread, Mitchell said in New York. That, he pointed out, would depend on the nature of an industry, on the ability of companies to pay the supplementary jobless benefits and on the degree of stability in an industry. "It seems to me that the guaranteed annual wage doesn't exist," Mitchell added.

The new Ford Motor Co. and General Motors Corp. agreements with the CIO United Auto Workers assure workers 60 to 65 per cent of their wages for six months if they are laid off, contingent on state approval of the supplementary unemployment benefits. In the first state action since the signing of the contracts, however, the Ohio Senate Tuesday rejected a proposal that would have made it possible for workers to draw wage guarantee benefits without having the benefits deducted from their state unemployment insurance. The Ford contract requires integration of company and state payments in states with two-thirds of Ford personnel. Administrative rulings to tie in state and industry payments without special legislation are being sought in Michigan and New York.

A somewhat similar controversy arose in Minnesota late last year over the severance pay granted by The Cudahy Packing Co. to 1,100 employees made jobless by the closing of the Cudahy plant at Newport. The workers at first were denied benefits for weeks of unemployment covered by severance pay but the Minnesota Department of Employment Security reversed the ruling about three months ago and awarded lump sum payments covering the weeks in which they had been ruled ineligible.

Congress Passed the reciprocal trade bill (HR-1) this week, giving the President the power to cut tariffs 15 per cent over a three-year period and to lower to 50 per cent all rates now above that figure. The concessions would be made in return for similar advantages granted to this country in trade agreements, which the President can negotiate without submitting them to Congress.



NEW CANNING line is compact, conserves space. Product starts on conveyor near window at left rear and moves forward through capping operation.

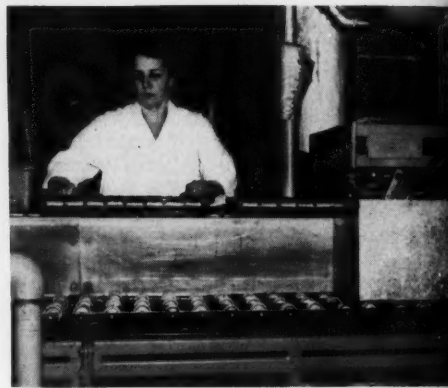
How Canner has Mechanized Vienna Line



IN SEQUENCE, Vienna links are: 1—placed in plastic trays . . .



2—Transferred to link count by workers into moving carriage cups . . .



3—Adjusted for position in cups before entering cutter shown at right . . .

A LEADER in employing modern technological developments in the meat canning industry, Foell Packing Co., Chicago, has added a new Marlen Vienna sausage cutting and packing machine to its facilities. The firm, currently celebrating its 50th anniversary, was one of the first to use the sanitary can and thin glass tumbler.

William J. Foell, president and founder, says he always welcomes new and different methods which hold promise of improving the quality or food value of canned meats. He points out that not only has canning technology markedly improved the taste and flavor of canned meats, but it has offered, through mass production, a highly nutritious and economical meat to the consumer. The new cutter and packer exemplifies this advancement.

James Moorman, plant superintendent, says the performance of the machine has been excellent. Apart from the orientation period, when the crew's work habits had to be readjusted and coordinated to the new pattern, the machine has functioned at its optimum rate.

The unit cuts Vienna sausage and places it into cans at the rate of 180 tins per minute. The pieces are cut to standard length and inserted eight to the can in a continuous, automatic operation.

The machine has a straight put through flow. The long

lengths of Viennas are fed into the unit and the filled cans come out at the end.

One operator removes the Vienna sausage from the smokehouse cages and places them in a plastic tray. The tray is loaded on a small apron just below the roller top section of the machine.

Passing through the center of the roller top section is the feeder. It consists of a series of carrier carriages mounted on a run-around conveyor. Each carrier carriage is composed of eight cup-type holders. The inner circumference of the holders is slightly less than the inner circumference of the 4-oz. can that is used. As the carriers move past the four operators, each operator places two links into the carriers through the top opening of the cups, thus each carrier carriage is filled with eight strands of Vienna sausage.

Their supply of product is taken from the plastic containers which glide parallel to the carriage line on roller conveyors.

A fifth operator, stationed beyond the filling section, makes the final adjustment of link position before the carriers enter the cutting section. She makes certain that all the links are under the cup lips and that lengths do not protrude too far.

The product, still in the carrier cups, then enters the

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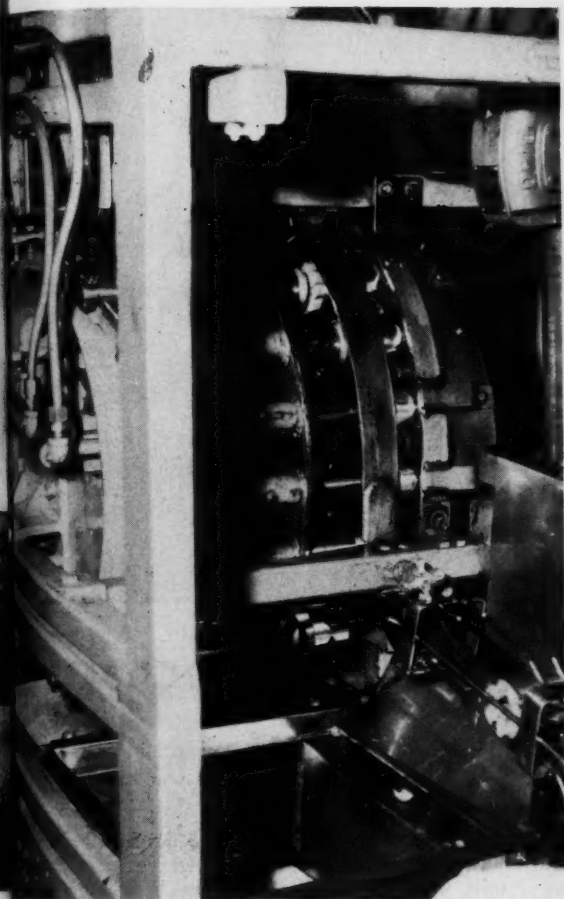
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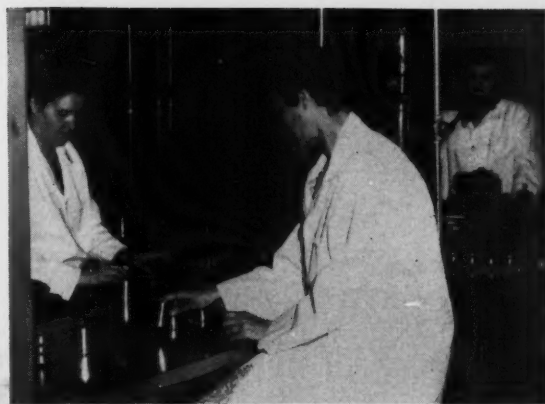
4—Transferred from cups into cans in rapid fire sequence by this machine (note piston starting to stuff product at top center) . . .

cutting section. A rotary knife, with cutting action synchronized to the speed of the carrier conveyor, makes a complete cut between each of the cup sections. The cutting is rapid and positive.

The carriage then moves to the can filling section which literally is a large wheel. One side of the wheel has holder pockets into which empty cans are fed automatically from a can feeding chute. (All empty cans are fed on the floor above the stuffing department.) The other side contains a series of pusher heads. Through machine coordination, the empty can falls into a pocket which is aligned with one carrier cup and one pusher piston. The carrier cup, as it moves into position on the filler wheel, turns 90 degs. to be in perfect alignment with the pusher head and empty can. As the filler wheel continues its travel, the pusher head gently forces the cut links into the can. When the links are completely in the can, the filler wheel cycle reaches the can drop out station. The can is freed by a plow at the exact second when it is not held by the outer holding rim of the machine. It moves down a gravity take-away conveyor and is righted as it glides onto an inspection table.

Two operators, one on each side of the table, examine the cans as they come from the machine for piece count

[Continued on page 42]



5—Discharged from machine by gravity to this station where cans are examined for unit count and check-scaled . . .



6—Conveyed past liquid filler, seen at lower left, and run through crimper-vacuum closure machines . . . and



7—Discharged into retort basket. Examining cans are James Moor- man, plant superintendent, and John Kaczynski, foreman.



Small Iowa Packer Has Own Recipe for Building an Organization

A POLICY of encouraging employees to contribute to the firm's progress through qualified independent action, and a profit-sharing plan under which employees get 20 per cent of net, are two of the factors that have enabled the Marshall Packing Co., Marshalltown, Ia., to build a strong organization and to expand in the face of some adversity.

Organized in 1935 by Louis Riemenschneider and his cousin, the late W. A. Riemenschneider, who were then well known in cattle buying and livestock trading, the firm faced one of its major setbacks in 1947 when fire totally destroyed the killing floor, inedible department, boiler room and stock yards. Coming back after this disaster, the company is engaged in a step-by-step expansion program. A building to be used for offices and an expanded sausage cooler are under construction. Additions will be made to the beef and shipping coolers later this year and refrigeration capacity will be increased. Grounds around the plant are being landscaped. Last year the firm built a new beef cooler and installed a 100-hp. boiler.

Employees are not unionized but work closely with management. They receive 20 per cent of the net profit in addition to their regular hourly payments. Division of profits is made

in July and December, with each employee receiving an equal share regardless of hourly rate or work performed. At first skeptical, the men now feel free to question the cost or value of any operation or changes. Encouragement to develop this interest results in many productive ideas and a congenial feeling of unity with management. As President Riemenschneider begins to look toward retirement, leaders in plant operations are being schooled to follow out his principles of successful procedure.



OWNER Louis Riemenschneider and Dean Garland, assistant manager, inspect some selected beef.

Livestock all are purchased direct from farms. Preferred types are Good, Choice and Prime beef weighing around 600 lbs. to 800 lbs. to dress out at not over 500 lbs.

Under the MARPACO Brand, fresh cuts of beef, pork and a wide variety of sausage products are produced. Specialties include "old-style" sausage and coarse ground bologna. Large sized frankfurts in hog casings are popular among retailers.

Company salesmen come into the plant daily to be available for direct contact with many customers who arrive for individual selection. Considerable business is done with chain stores and restaurants. Sales are kept largely on a personal basis with emphasis on friendly service. Delivery is by Kold-Hold refrigerated Chevrolet trucks.

An innovation in cold air dispersal in the new beef cooler is in the duct arrangement for two 10-ton floor unit coolers. Located singly at opposite ends of the rectangular room, the units discharge into an overhead duct system which spreads out to cover the entire ceiling. The effect is that of a drop ceiling, 8 in. deep and constructed of galvanized sheet metal, with down distribution vents located to provide an even flow of air over all of the cooler or to con-

[Continued on page 29]

NEW U. S. MODEL 170-SS SLICER

AUTOMATICALLY

**produces sliced groups
ready for packaging—
without hand labor!**

**SLICES...
STACKS...
COUNTS...
GROUPS...
WEIGHS...
TRANSFERS
TO CONVEYORS**

The new U.S. Model 170-SS offers new flexibility in pre-packaging operations; better, more economical use of labor; balanced operation that helps achieve maximum production efficiency. It includes many new, practical U.S. features designed to yield new savings in time and expense. For example: micrometer thickness control for slicing accuracy . . . elimination of costly pile-ups . . . automatic handling . . . plus many others! Get all the facts! See your U.S. representative, today!

Benefit from all these important U. S. Model 170-SS advantages!

- Improved stacker—assures perfect stacking!
- Number of slices per group can be instantly changed while machine is in operation!
- Micrometer thickness control—permits unlimited number of slice thicknesses!
 - Slices delicate products with minimum waste!
 - No extreme chilling or tempering of loaves required!
- No honing required! Razor-sharp knife equipped with handy, attached, automatic sharpener!
- Low initial investment enables easy addition of units for increased production as business grows!
- Minimum maintenance—with redesigned lubricating system!

See us at the WSMFA SHOW preview—February 16-18, Booths 27-28, Palace Hotel, San Francisco!

85% of sliced groups require no weight adjustment—on products of uniform size and shape!

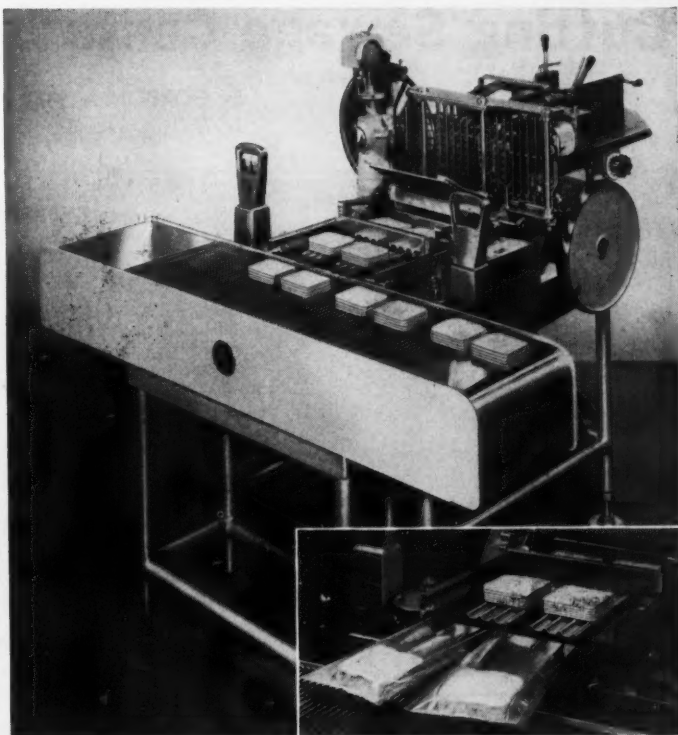


Photo shows how U.S. Model 170-SS automatically transfers groups from scales to moving, stainless steel wire conveyors.

Use of optional mandrels permits automatic insertion of product into bags for vacuum packaging.



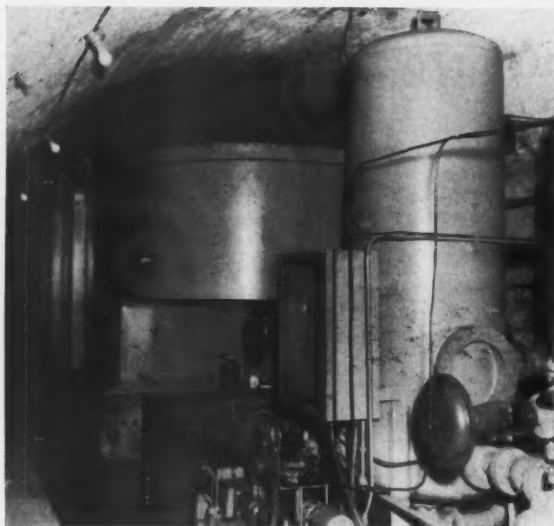
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WASTE WATERS are treated chemically in retention tank, right, and coagulated particles skimmed off in flotation tank, left.



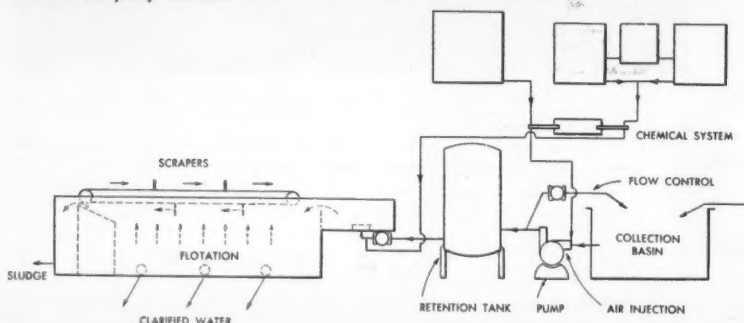
FLOW FROM collection basin is metered to control proportion of alum and effluent for correct mixture in retention tank.

Cutting Sewage Costs by Tight Squeeze

By GORDON A. MEYER
H. H. Meyer Packing Co.



TO INSURE continuous operation standby pump, right, is ready to take over automatically should main pump cut out.



FLOW DIAGRAM shows relation of units in waste treatment system.

WHEN you talk about the way the engineers at the H. H. Meyer Packing Co., Cincinnati, Ohio, solved a waste disposal problem, you have to put it in the classification of "neatest trick of the week"—or year. They not only used an ingenious piece of equipment—the Colloidair Separator, manufactured by Bulkley, Dunton Processes, Inc., New York—but they managed to squeeze the various components of complicated apparatus into an abandoned wine cellar adjacent to the main processing plant.

"It was about the same as building a ship in a bottle," said George Reisor, maintenance engineer at the plant. The wine cellar is only 70x20x9 ft. The one entrance to the cellar was very small, making it necessary to bring all of the components in, piece by piece, to be assembled in place. The 30-ft. flotation tank was first welded on the floor, then jacked-up into place and the foundation constructed underneath.

But the real story of this installation is the job it has done to solve a knotty waste disposal problem for H. H. Meyer. The plant processes pork products at the rate of about 1,200 hogs per day. Several hundred thousand gallons of water are used in all phases of the operation.

Originally, the effluent water from the operation was discharged directly

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to the city sewers. However, since sewage charges in Cincinnati are based on loading, it soon became apparent to H. H. Meyer that something had to be done about the high degree of loading and corollary high sewage charges.

The company checked into the Colloidair unit (dissolved air flotation) of Bulkley, Dunton. After careful study and investigation, the unit was installed in the summer of 1954.

Process effluent is circulated by sump pumps to a large settling chamber where solids are removed from the bottom and grease is skimmed off the top. About 75 per cent of the total grease and fat content is removed in this manner. Then the effluent from this operation flows into a 6,000-gal. surge tank and thence to the Colloidair.

Next the effluent is pumped by a 500-gpm. pump through a flow control to a closed retention tank, divided into two sections by a vertical baffle plate. This tank insures air saturation, completes flocculation and removes excess air. At the same time, desired pressure is maintained, regardless of flow variations, by an automatic, air-operated control valve at the separator inlet. Pressure on the retention tank is maintained at about 40 to 45 psi.

Process Takes 20 Minutes

Alum is injected at this point from a chemical feed system to coagulate the particles. Positive ions of the alum are attracted to the negatively-charged particles of the sewage.

Next, the aerated effluent is permitted to "settle-down" in a degasification chamber before it flows across the top of the inlet section of the flotation tank (see drawing).

Flotation is accomplished by release of the air from solution in water and physical attachment to the flocculated particles. The buoyancy of the minute air bubbles has the effect of lowering the specific gravity of these particles and conveying them to the surface of the flotation tank. This occurs over the entire area of the tank, resulting in non-turbulent, uniform flotation. The entire process occurs in a treatment cycle of about 20 min. at H. H. Meyer.

Grease and solids floated to the surface are continuously pushed by neoprene-tipped flight scrapers towards the recovery trough at the far end of the separator. The adjusted scrapers do not dip into the body of the liquid, thus it is not disturbed. The grease and solids are collected as sludge in the recovery chamber.

Clarified effluent is removed continuously from the bottom of the flotation chamber through uniformly-

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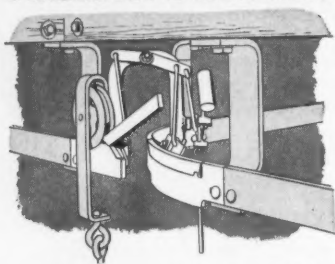


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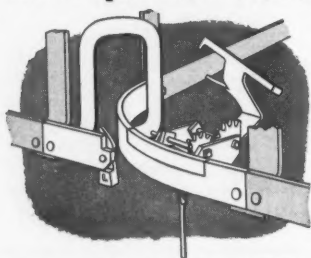
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spaced recovery tubes with adjustable height risers. Effluent discharges directly into the city sewers. The Colloidair unit removes about 80 per cent of the grease fed into it and about 90 per cent of the suspended solids.

The unit runs for 24 hours a day at the H. H. Meyer plant. Except for minor adjustments governed by loading and other factors, operation is automatic. For 14 of the 24 hours each day it functions without any operator. An automatic level controller in the skim tank maintains a constant level within 1½-in. limits from full flow to practically no flow. A third pump cuts in to handle lower capacities down to 220 gpm. Air actuated tubes raise and lower the clear-effluent tubes. When the flow shuts down, the tubes rise up and vice-versa.

The big advantage of the system is the fact that it is saving H. H. Meyer thousands of dollars annually on sewage charges. In addition, it permits the company to recover valuable by-products that formerly were lost and to maintain the good-will of civic authorities by being a good industrial neighbor in the matter of sewage disposal.

Costs are Lower in Self-Service Meat Markets, Survey Shows

Self-service retail meat markets operate at a lower overall cost per volume of sales and sell a greater quantity of meat cuts that are in lesser demand than do service meat markets. This conclusion is the result of a survey by Iowa State College on the costs of service and self-service methods of selling meat. Cost items compared were the four variables—labor, equipment, floor space and paper supplies.

Other factors favorable to self-service, according to the survey, are the reduction of price spreads between cuts resulting from better prices obtained for so-called less popular cuts, creation of more impulse buying and product standardization. The survey points out that with a greater volume of less popular cuts selling at better prices, more desirable cuts of meat can be sold at a lower cost, while the overall price margin remains the same.

Results of the survey, which covered 23 self-service and 26 service stores with a meat sales range of from \$500 to \$7,000 a week, have been published in Research Bulletin 422. The bulletin is available from the Agricultural Experiment Station, Iowa State College, Ames, Iowa. The survey was conducted by Fred H. Wiegmann, E. S. Clifton and Geoffrey Shepherd of the Department of Economics and Sociology.

Taylor Sees June as 'Month of Decision' For Cattle Industry

June is the "Month of Decision" for the beef cattle industry, Jay Taylor, president of the American National Cattlemen's Association, told the 26th annual convention of the North Dakota Stockmen's Association in Williston, N. D.



JAY TAYLOR

"We have been working toward a long-range promotion and education program for a long time," Taylor emphasized. "This month each and every stockman must decide how well he will support the next big step toward that goal."

Initial financing of the new National Beef Council is to come through existing stockmen's groups while studies are made of plans for more direct support from all cattlemen.

Taylor, who was elected interim president of the council, said that officers of the council will meet in Chicago Tuesday, June 21, to study the budget, establish an office and staff and make plans for immediate and long-range action.

"The rains across the country should not make us complacent—we have a long way to go to solve our current problems and to get set for the tremendous future demand we know is heading our way," he said. "But the rains have given us a breathing spell in which to get organized and make long-term plans."

Taylor said one of the main objectives of the council is to cooperate with other agencies and the federal government in a campaign to help teenagers understand the value of adequate diets. "It is shocking," he said, "to learn that more than half of our teenage girls are on inadequate diets, that one out of five of those girls does not eat breakfast, and that America's future leaders and parents are showing increasingly dangerous indications of the malnutrition we thought had been eliminated in this land of plenty."

AMI to Represent Industry At Food Fair in Cologne

The American Meat Institute will participate in the International Food Fair in Cologne, Germany, October 1 through October 9.

The American exhibit will be sponsored jointly by U.S. agricultural trade groups and the USDA.



Water Pollution Control Developments Summarized

New developments with respect to abatement of water pollution from industrial wastes and municipal sewage, as reported from state capitals and municipalities throughout the country, include the following:

FLORIDA: Bills enacted by the Florida legislature included measures designed to curb dumping of wastes into Peace, Alafua and Withlacoochee rivers. Also enacted was an appropriation of \$48,000 for a study of the state's water resources, including water pollution problems.

MAINE: Proposals for more stringent laws to curb water pollution from municipal sewage and industrial wastes all were rejected by the Maine legislature, which decided to go along with development of the state's current pollution control program.

NORTH CAROLINA: To put teeth into the state's law to curb stream pollution, the North Carolina legislature enacted a measure requiring municipalities to use every means at their disposal to abate pollution when ordered to do so by the State Stream Sanitation Committee. Heretofore, if the committee ordered industries and towns along a stream to abate pollu-

tion, none had to comply if one of the towns was financially unable.

OREGON: New deadlines for four cities to cease polluting the Columbia River were set by the Oregon State Sanitary Authority, which also cited seven industries to show cause why injunctions should not be sought against them.

Deadlines were set for Hood River, The Dalles, Ranier and St. Helens to complete sewage treatment plants. An order was issued citing seven industries located on Columbia slough to show cause before June 24 why court action should not be taken against them.

The industries were: Silver Falls Meat Co., Western States Rendering Co., Pacific Meat Co., Clem Ponta hog ranch, B & B hog ranch, J. & C. Cervetto hog ranch, and Associated Meat Packers.

VERMONT: Rejected by the Vermont legislature was a bill intended to tie the state's stream purification program in with federal funds which would become available under legislation pending in Congress. The measure was opposed on the grounds that the present Vermont law is adequate and that it would not be desirable to tie the state program in with federal laws.

Metal Tubes Studied as Possible Lard Packaging

Metal tube packaging may be developed for lard and meat pastes, according to Lester B. Platt, executive secretary of the Collapsible Tube Manufacturers Council. Tests and studies now are being made on these items.

Platt said there is a growing interest among manufacturers of paste-like foods in this type of packaging which has been used in Europe for a long time. The fold-up metal containers would be highly convenient for picnics, hiking and camping trips and school and work lunch boxes, Platt pointed out.

AMI Taking Applications For Exhibit Booth Space

The American Meat Institute now is accepting applications for exhibit booth space at its 1955 annual meeting November 11-15 at the Palmer House, Chicago.

Because of the continuous over-subscription for space, the AMI announced, only regular or associate members of the Institute will be allowed to exhibit. Assignment of space is to be made not later than July 1.

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Cleanup Made Easy Through New Methods

THE rapid growth of meat processing and fabricating has placed new emphasis on sanitation. Industry leaders are stressing the need for systematic sanitary operations to help assure top quality processed meats. The trend to processing has triggered development of new sanitation techniques.

Unfortunately, some cleaning methods frequently waste materials and are costly in terms of time and money because they are performed manually.

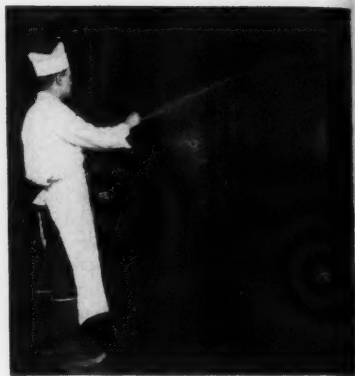
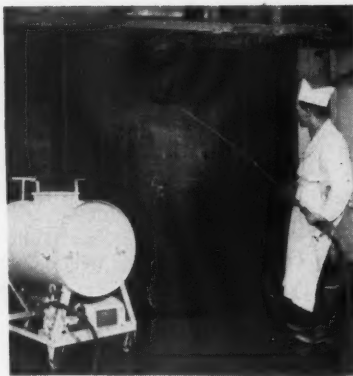
Specific case histories of in-plant cleaning establish the efficiency of mechanical cleaning, particularly in large areas, such as smokehouses, coolers, docks, dressing and boning departments etc.

Recently a large progressive mid-central meat packer decided to investigate the use of mechanical cleaning techniques in its smokehouses. Under the former method, a detergent was used at an 8- to 10-oz. level per gallon of water. Heated to 180°F., the solution was sprayed with a home made gun and then brushed. Brushing was a messy job that employees shunned. It took two men two hours to clean one smokehouse. At the plant pay scale the cost was \$6.40 to clean the house. Since the plant had six four-door, 22 sausage cage capacity houses, the labor cost for a cleaning was \$38.40.

Management investigated the potentials of mechanical cleaning. For test purposes, the smokehouse walls were allowed to accumulate a three-month deposit of soil. An Oakite hot spray unit was filled with 55 gals. of water to which 8 lbs. of a detergent were added. Heated with live steam to 180°F., the detergent solution was sprayed onto the walls at 45 lbs. pressure and allowed to soak for 15 min. before another application. This was followed by another soaking period when the solution was rinsed with hot water under pressure. The results were excellent. All carbon soils were removed and the stainless steel shone.

One man cleaned the smokehouse in 40 minutes. The labor cleaning costs with the spray unit for six houses amounted to \$6.54. Total time saved was eight hours. The difference in labor cost per cleanup was \$31.86. Assuming weekly smokehouse cleanup—essential for good flavor control—the yearly savings would amount to \$1,656.72.

Another important saving is deter-



APPLICATION of detergent over wide area is possible with mechanical unit, left. After detergent soaks in, worker at right sprays smokehouse with water rinse.

gent quantity. The hand scrubbing technique took 8 to 10 oz. per gallon or at least 27.5 lbs. of detergent for 55 gals. of water. The mechanical unit required only 8 lbs. This represented a saving of 19.5 lbs. of detergent per cleanup. On a yearly basis this too becomes a significant saving—1,014 lbs. of detergent.

Time was saved by the operator. As one smokehouse was being sprayed, the others were allowed to soak. He was able to spray the smokehouse while standing in one spot, then moving the unit to the next house.

Brick No Obstacle

A southeastern packer had three brick smokehouses which required 250 lbs. of detergent to clean in a hand operation. The employees would throw generous quantities of the detergent onto the floor and transfer it from the floor to the walls with a brush. Four men took eight hours to clean the smokehouses. They would wet the house, brush it to free soil deposits, sprinkle the detergent, allow it to soak, brush it again, rinse it and repeat the cycle. A fair amount of non-productive time was normal in this hand cleaning procedure. The risk of falls and spills was aggravated by the wet and grease-coated floors.

The plant owner investigated mechanical cleaning reluctantly, for he believed the irregular surfaces of the brick houses had to be brushed to be cleaned. One demonstration proved the superiority of the mechanical technique. Three men now do a better job in four hours and use only 50 lbs. of detergent. Cleaning time was

cut by about 65 per cent and detergent by 80 per cent. Some brushing still is necessary, however, the spray deposits the detergent quickly and forces it into the soiled surface, thus brushing is minimized.

A northwestern packer believed the only way to clean smokehouses was with steam. He felt a mechanically applied detergent would need scrubbing and was dubious as to what scrubbing with a detergent might do to the metal surface. The ability of the mechanical unit, along with the correct detergent, to speed soaking and rinsing operations pleased him. Not only was the cleanup better, it required only one-third of the time.

Modern detergents are compounded to clean without affecting metal. Chemicals that prevent corrosion and etching are incorporated into them. Steam cleaning is a slow job, especially in the summer months when the heat build up, coupled with the ambient temperature, makes frequent rest periods inevitable. Inasmuch as a thorough cleanup operation at this plant is performed on Saturday, a premium time work day, the savings are sizable.

Besides cleaning smokehouses the unit, with its hose extension, can clean virtually any average sized department from one location. Mounted, it can be moved about the entire plant to perform a top to bottom cleanup in one continuous operation.

One Pacific packer cleans his meat coolers once a week. The former manual method required a sprinkling of the detergent over the floor, wetting, scrubbing and rinsing. Since cold water was used in both of these oper-



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ations the results, while passable, were not satisfactory. Yet the task required three man hours. With a mechanical unit the detergent solution is heated to 140°F., sprayed on the floor and allowed to soak for 30 minutes. During the soaking period the cleanup man performs other tasks. At the end of the soak, the floor is rinsed with cold water. This all requires one hour and results in much better cleaning.

Temperature Held Down

Another advantage of this technique is the limited heatup of the cooler. Since the water is sprayed under pressure a given amount of water covers a great area. The spray is applied in a matter of minutes. With hot water hosing much more water would be introduced for longer periods of time, causing greater heat buildup.

In another deep south plant, the whole dressing department, walls, ceilings and floors, are cleaned in an hour and a half. By hand this task took four men four hours for a total of 16 man hours.

Another useful application of the mechanical technique, coupled with the correct detergent, is paint stripping. At times paint on a wall will begin to peel. To paint over the surface invites trouble, as the nature of the bond on the balance of the wall is questionable. An eastern packer heated a detergent solution to 180°F., sprayed the walls, allowed them to soak for 20 minutes and then rinsed the walls. The paint was removed.

For any large area or equipment cleaning, it is well to investigate the possibilities of mechanical cleaning, which will do a better job and use less time and detergent. Mechanical units, such as Oakite's hot spray unit, can clean an area of 12,000 sq. ft. within 30 min. Using the heated, specified detergent solution, the unit cleans the soiled materials chemically as well as by heat and pressure. Since they are designed for specific application the correct detergents have built-in inhibitors that prevent metal corrosion. They also are tailored for specific soil levels.

WSMPA Regional Meetings Set in Washington, Oregon

Three regional meetings will be held next week by Western States Meat Packers Association, E. Floyd Forbes, president and general manager, announced.

Places and dates are: Davenport Hotel, Spokane, Wash., 7 p.m. Monday, June 20; Washington Athletic Club, Seattle, 7 p.m. Tuesday, June 21, and Mallory Hotel, Portland, Ore., 6 p.m. Friday, June 24.



SAUSAGE SMOKER checks internal temperature of frank batch. Note close spacing of nozzles, above, for fast and thorough showering.

Smoke, Cook and Shower in New Houses

The smoked meats processing steps of smoking, heating and/or cooking and showering all are performed in the smokehouses at Ohse Meat Products Co., Topeka, Kans.

The plant recently increased its smoked meats production but encountered an equipment space problem. Four six-cage Industrial Air Conditioning System houses were installed within the area available. To completely process the smoked meats, the houses are equipped with steam heating and water showering facilities.

Showering is accomplished by mist sprays. The main blower is kept on during showering. Fred Ohse, president, said that the blower action, coupled with the sprays, cuts chill time and conserves water, a scarce enough commodity in Kansas.

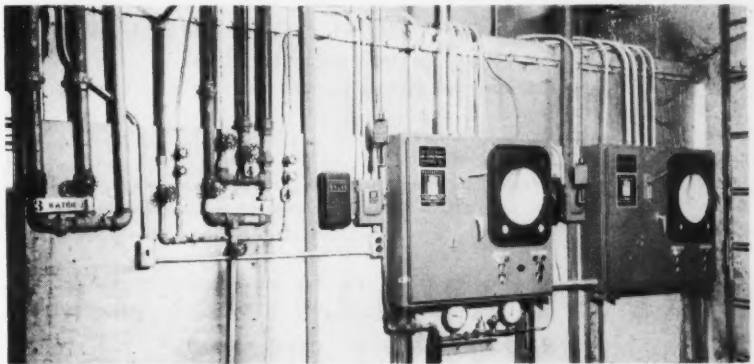
A feature of the houses is a pre-blower unit in the burner which, through a proper blending of the gas and air, assures complete combustion.

Air is introduced into the houses in an alternate pattern through ducts located on the side of each house. The return air is vented through a duct in the center of the house.

Constructed of stainless steel, with the exception of the flooring, the houses can be cleaned easily. The floor is made of non-skid steel plate to provide added safety as all product moves into the smokehouses in cage trucks. Each house also has a lipped door plate which permits easy entry and exit of the cages. The plates can be lifted during cleanup and any accumulation of soil removed.

The duct work, too, has been designed for easy cleaning. Hinged, the ducts within a house can be disassembled, cleaned and replaced in 30 minutes.

The house has Powers regulators equipped with dry and wet bulb controls. Doors are by Jamison; smoke generators are Buffalo Smokemasters.



VIEW OF CONTROLS for two houses. Valves at left control cooking and showering.



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New Film Takes Meat Into Schools

SCHOOL children of today, who will control the purchasing power of tomorrow, are learning about meat through the efforts of Encyclopaedia Britannica Films, Wilmette, Ill. A black and white film, "The Story of Meat," directed by Robert Longini, assistant producer, in collaboration with John T. R. Nickerson of the department of food technology, Massachusetts Institute of Technology, depicts the meat industry in its entirety.

Produced for viewing by upper elementary social studies and geography students, the objectives of the film are: 1) to show how livestock is converted into meat, 2) to explain movement of livestock from the range of feeding areas and then to the packing plant and retail outlets, and 3) to emphasize the importance of meat inspection, various carcass cuts, meat specialties and many meat plant by-products.

Scenes above depict 1) beef cooler; 2) testing laboratory; 3) bacon packaging; 4) pork dressing; 5) belly rolling, and 6) frankfurter packaging.

A major part of the film is devoted to packinghouse practices. Filmed at The Rath Packing Co. plant in Waterloo, Ia., scenes and script illustrate beef production methods in dressing, washing down, inspection, shrouding, chilling, final inspection and grade stamping operations.

Scenes in the hog-cutting department cover ham skinning, fattening, curing and smoking. Bacon, lard and sausage manufacturing and processing operations are shown.

Miscellaneous operations such as hide curing, soap manufacture, the making of buttons from bones, wool cloth from lamb's wool and the production of medicines from by-products are also included. Script for the laboratory shots tells of constant testing and checking for flavor and nutrition.

Scenes and script cover government inspection of meat and preservation of meat in cold storage facilities. The film depicts the transportation of meat by refrigerated cars and shows how car icing and loading operations are performed.

Final shots show the butcher carefully

selecting beef for his market and then selling it to the housewife. The film closes showing an attractive housewife removing a tempting beef roast from the oven. ■

Hoosier Finds Buyers Bid Higher For Meat-Type Hogs

An Indiana livestock producer recently discovered to his satisfaction that lean, meat-type hogs bring more on the market than do the fatter kind. The feeder, skeptical about previous reports that meat-types command premium prices over others, learned the facts in his first trip to Chicago with a consignment of cross-bred Berkshires and Spotted Poland Chinas. He had marketed other species of livestock in Chicago before, but not hogs.

His trial shipment numbered only a comparatively few hogs, but they brought a near-top price. He left saying, "they do pay higher prices for hogs that are bred and fed for lean meat of high quality." He indicated he has more of the same left on his place.

NOW YOU CAN PRODUCE QUALITY FEATHER MEAL!



**AT LESS COST... AND
GREATER CAPACITY THAN EVER BEFORE**

● Anderson's new technique of handling feathers has revolutionized the production of feather meal. In this process Anderson Steam Tube Dryers coupled with fat melters produce an easily marketed feather meal . . . uniform, light in color, and with no evidence of quills. In addition this process gives you substantial savings in production time, steam and power consumption, plus a marked increase in capacity.

This process involves a special cooking procedure, after which the meal-like material is conveyed to Anderson Dryers where it is finish dried to a moisture content of 8%. After a cooling period the feather meal can be sacked without grinding or can be ground to obtain a more uniform product. One Anderson Steam Tube Dryer will produce at least 1000 lbs. per hour of finished meal if ample boiler horsepower and steam pressure is provided. If additional capacity is needed, dryers can be stacked one above the

other to save floor space. If you are interested in producing a better feather meal at a lower cost, be sure to investigate this new process today. Send us your capacity requirements and without obligation we will have an Anderson Representative give you complete information on this process.


**THE V. D.
ANDERSON
COMPANY**
1956 West 96th Street • Cleveland 2, Ohio
Subsidiary of Chesapeake Industries, Inc



ONLY ANDERSON MAKES EXPELLERS

Marshall Packing

[Continued from page 14]

centrate the flow in desired areas. The vents are adjustable as to direction and volume. Carcasses into the cooler late can be given a directed refrigeration without the necessity of further chilling meat placed in the room earlier.

The well-lighted sausage kitchen is equipped with a Linker machine, Enterprise grinder, Fairbanks scales, and John E. Smith silent cutter and vacuum mixer. U. S. Slicing Machine Co. equipment is employed and a loaf oven supplied by R. T. Randall & Co. Toledo scales are used exclusively in the shipping room. Sausage products are packed in Sutherland Paper Co. containers.

About 300 cattle and 200 hogs are killed a week on standard equipment, all product being sold to retail outlets. Particularly popular on the kill floor are high pressure meat cleaning spray guns furnished by the Kay Products Co., Cleveland. A new Kewanee boiler is fired by a gas-oil Ray Burner Co. unit. Gas is the preferred fuel with oil as a standby. Inedible melter and crackling press were made by Allbright-Nell Co. of Chicago.

Refrigeration for the plant is supplied by four Baker Mfg. Co. ammonia compressors. Floor units in the beef coolers were manufactured by the Rigidbilt Co. of Chicago. More refrigeration machinery will be purchased in the near future.

Officers of the company are Louis Riemenschneider, president and manager, Dean Garland, assistant manager and secretary, and Robert Taylor, treasurer. Garland is in charge of sales and Taylor of livestock procurement.

Secretary Weeks Sees 1955 Prospects as "Best Ever"

This year probably will be the best ever for the United States "provided we can maintain industrial peace in our key industries," Secretary of Commerce Sinclair Weeks predicted last week.

The recently announced rise in personal income to \$295,600,000,000 annually "is evidence that the people have increasing amounts of money to spend - and they are spending it," he told a news conference.

The Department of Commerce later released figures showing 62,700,000 Americans now have jobs and 2,489,000 are unemployed.

For personnel needs and equipment buys see the classified ad section.

Col-Flake

ICE MAKERS...

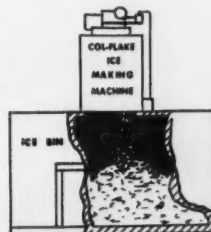
at these special prices for a limited time only!

Up to 1 ton.....	\$1750.00
Up to 1½ tons.....	\$2200.00
Up to 2 tons.....	\$2550.00

Complete with F.12 refrigeration and electrical controls. Full installation data supplied.

Above prices are F.O.B. Chicago. (Storage bins extra; prices furnished upon request.)

BUY DIRECT AND SAVE!



TYPICAL INSTALLATION

Send coupon for complete details.

COL-FLAKE CORPORATION

2446 S. Ashland Avenue, Chicago 8, Illinois
Gentlemen: Please send detailed particulars.

Name _____

Address _____

DEPT. NP

City _____

Zone _____

State _____

I require _____ tons of ice per day.

☐ Please have engineer call.

VEGEX

The HYDROLYZED PROTEIN of Quality

Carefully
AGED
and Skillfully
BLENDED

- TO BUILD EXTRA FLAVOR
- TO RETARD COLOR FADE
- TO STANDARDIZE PRODUCTION

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VEGEX CO.

175 FIFTH AVE., NEW YORK 10, N. Y.

Representations open
in some territories

HOLLENBACH

spells extra profits for you!

By adding Hollenbach's famous "314" Summer Sausage, B.C. Salami and B.C. Dry Cervelat to your present line you "cash in" on Hollenbach's long experience, reputation and prestige. You will not be competing with Hollenbach because Hollenbach does not sell retail. Phone or write today for particulars.



CHAS.
HOLLENBACH
INC.

Chas. Hollenbach, Inc. is the oldest and largest exclusive manufacturers of dry sausage in the country.

Telephone: LAwndale 1-2500

2653 OGDEN AVENUE • CHICAGO 8, ILLINOIS

For improved
color and flavor
and increased
sausage sales—

use
**Nonfat
Dry Milk Solids**

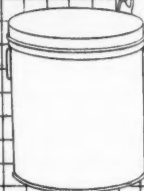
Taste tests definitely prove that you get better color and flavor when you make your sausage with nonfat dry milk. Market tests show that the improved product not only increases repeat business but also wins new customers. Count on nonfat dry milk solids to give you a premium sausage product at minimum cost—a product of superior flavor, color and slicing qualities plus increased food value. For full information, write A.D.M.I., Box NP-1.

*The convenient,
economical, concentrated
dairy food*

American Dry Milk Institute, Inc.

221 North LaSalle Street, Chicago 1, Illinois

WHAT'S ALL
THIS ABOUT
PRODUCT
PLANNED
CANS FOR
LARD & MEAT
PRODUCTS



YOU'RE going to hear a lot about Heekin Product Planned Cans in your industry. Heekin has perfected formulas to meet every problem in the economical metal packaging of your product. *Plain or lithographed*, Heekin Cans are *Product Planned* for your product and your profit.

HEEKIN
PRODUCT PLANNED
CANS

THE HEEKIN CAN CO., PLANTS AT CINCINNATI & NORWOOD, OHIO.
CHERRY HILL, TENNESSEE SPRINGDALE, ARKANSAS

Beef, Lard Seen as Highly Promotable During July

Frankfurters and hamburgers are favorites for July 4 festivities, the USDA reminds merchandisers in its "Plentiful Foods" monthly list for July.

Numerous other beef dishes and combinations also can be used to give a boost to beef merchandising during the month, which will see a seasonal increase in marketings of grass-fed cattle along with continued heavy marketings of fed cattle, the Department says.

With increased grass-fed offerings, abundant supplies of lower and intermediate grades of beef are predicted, giving consumers a wide choice of quality and price ranges.

Supplies of lard also continue plentiful, the USDA adds, pointing out that fried foods are popular at picnics and other outings, putting lard high on the list of promotable items during the month.

Senate Begins Hearings On Renegotiation Act

The Senate Finance Committee has begun hearings on the House-passed bill (HR-4904) to extend the Renegotiation Act of 1951 for two years. The act expired at the end of last year.

Since that time, government contracts have included a clause that they will be subject to renegotiation in the event the law is re-enacted.

Farmers to Visit Russia

A group of farm experts from the United States will visit Russia between mid-July and mid-August, the USDA and State Department announced. National farm organizations and other agricultural groups are expected to foot the bills for the unofficial trip. A group of Russian farmers will visit the U.S. about the same time.

Tariff Concessions Kept Out of GATT Through AMI

The AMI department of foreign trade announced that it has been successful in lengthy negotiations to keep a clause discriminatory to the American meat packing industry out of the General Agreement on Tariffs and Trade signed at Geneva.

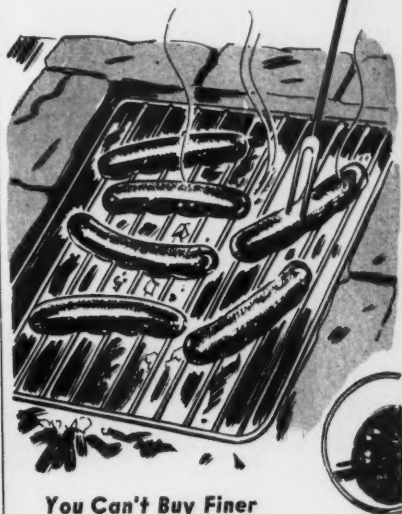
The clause would have permitted tariff concessions on "hams and shoulders, prepared or preserved, if cooked and packaged in airtight containers but not made into sausage."

The concessions would have been granted to Japan but would have been extended automatically to other countries, the AMI pointed out.



UNMOUNTED FOIL WRAP for ham, believed to be the first in the industry, recently was introduced by W. F. Thiele Co., Milwaukee. The wrapper is a potential cooking aid as well as a "shopper-stopper." It can be used by the consumer to jacket ham for baking, sealing in the natural juices. Small parchment insert gives baking and carving instructions for the "Easy-Bake" ham. Housewife must remove heavy rag paper liner, which absorbs grease in package, and rewrap ham in foil before placing in oven. Simply designed, the gleaming wrapper is printed in four colors and displays the Thiele logotype and slogan. The firm reports wrapper has opened new accounts and sales results have been excellent. Milprint, Inc., Milwaukee is the supplier.

YOU CAN PAY MORE, BUT...



You Can't Buy Finer Quality Than

B. F. M.

Wiener Seasoning

Nothing tastes finer than a luscious, juicy wiener, and you achieve the peak of flavor goodness when your wieners and franks are seasoned with Dependable B.F.M. WIENER SEASONING.

Want proof?
Mail the coupon today.
You can't lose!



Basic Food Materials, Inc.
853 State Street
Vermilion, Ohio

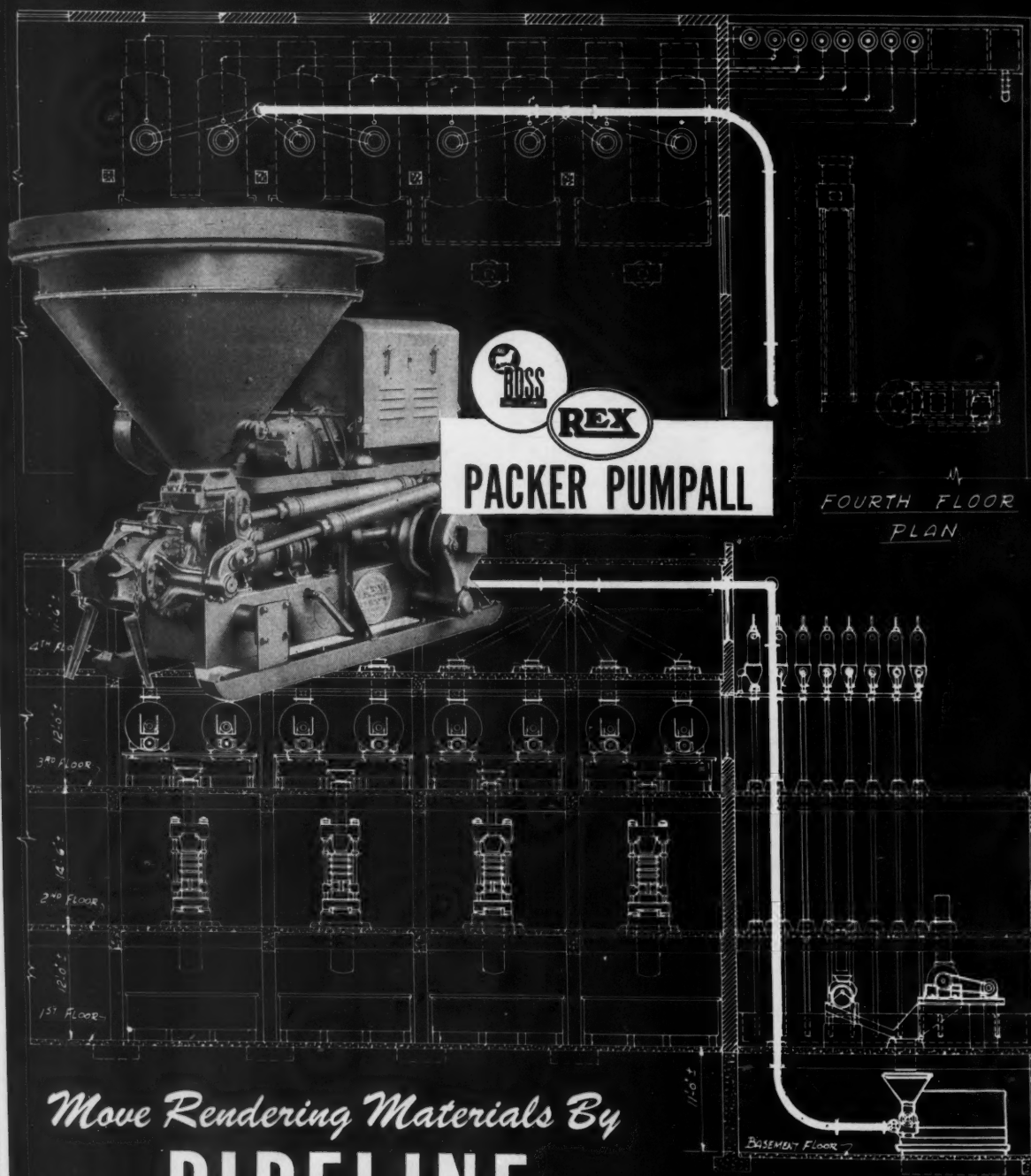
☐ Okay—ship at once, prepaid, a trial 100-lb. drum of B.F.M. WIENER SEASONING. Along with it you'll ship us a 25-lb. drum for test purposes—FREE. If we like the seasoning we'll keep the 100-lb. drum and pay for it. If, for any reason, we are not satisfied, we will return the 100-lb. drum within 30 days—FREIGHT COLLECT—for full credit. The 25-lb. drum is ours, free. Please specify whether you prefer Sugar or Salt Base.

FIRM NAME _____
BUYER _____
ADDRESS _____
CITY _____ STATE _____

**PORK • BEEF • LAMB • VEAL
CANNED MEATS
COMMERCIAL SHORTENINGS
NATURAL CASINGS • DRY
SAUSAGE • LARD FLAKES**

THE RATH PACKING CO., WATERLOO, IOWA





Move Rendering Materials By PIPELINE

Use the Packer Pumpall to move offal, fat, and shredded and hashed materials from cutting floor to cookers by pipeline... fast!
Powerful Packer Pumpall moves ma-

terials vertically or horizontally at a rate of 44,000 pounds per hour. Large 8" galvanized pipe takes chunks of maximum rendering size. Write now for complete information!

Plant layout drawing shows typical installation of Packer Pumpall in basement, with distribution lines to cookers on third floor. Such installations reduce handling, eliminate trucks, save floors and elevators.

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

INQUIRIES

from the Chicago area should be addressed to The Cincinnati Butchers' Supply Company, 824 West Exchange Avenue, Chicago 9, Ill.

Literature

Pneumatic Indicating Controllers (NL 109): A specially developed control unit capable of on-off action for use with any standard filled thermal system is described in a 12-page booklet. Drawings illustrate operating parts and unit specifications. Information on temperature bulbs and accessories, measuring elements for pressure applications and pressure seals is included.

Maintenance of Refrigerating Brines (NL 112): A bulletin, which gives suggestions for accurately testing brine strength, includes information on tests for ammonia leakage, corrosion inhibitors, alkalinity or acidity and methods for correcting these conditions. A chart indicates proper amounts of calcium chloride needed in preparing or strengthening brine.

Loading and Unloading Trucks (NL 115): An illustrated bulletin shows how a portable dock with an elevating platform is used for loading and unloading truck shipments. A cross section drawing and specifications of the unit are included.

Controlling Mold and Bacteria by Oxidation (NL 116): A 16-page brochure, fully illustrated, shows how research has developed a product which, it is claimed, is extremely effective in controlling mold, bacteria, mildew and odors. This oxidizing agent, in controlled amounts, is described as safe to humans. The brochure cites case histories and includes a table relating enclosure volumes and oxidizing requirements.

Filling Lard or Shortening (NL 118): Lard or shortening filling units for automatic, semi-automatic, high pressure and measuring operations are explained in an illustrated 8-page catalog. Unit specifications, capacities and lard filling layouts are included as well as operating procedures for each unit.

Processing Animal Casings (NL 119): A comprehensive 24-page catalog describes modern machinery and equipment for use in processing animal casings. Indexed, the catalog contains layouts for hog and beef casing cleaning in different quantities. The various units that comprise the continuous mechanized system are illustrated and explained. A layout for handling cattle paunches is shown.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only (6-18-55)

Name

Street

City

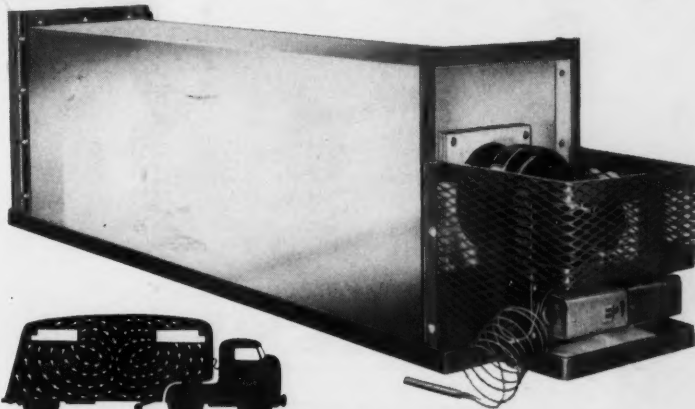


You can't beat
FOSTER-BUILT
DRY ICE BUNKERS FOR

Low Cost Truck Refrigeration

Foster-Built does it again! Another Foster-Built First in truck refrigeration... the New Frigi-Matic Auto-

matic Temperature Control Bunker! If you want increased payloads and profits... here's the answer.



Only Foster-Built offers you complete truck refrigeration at such low cost. Bunkers as low as \$65.

NEW Foster-Built Frigi-Matic is the DeLuxe Model. Both 2-block and 4-block units come completely equipped with Frigi-Matic Temperature Control.

Now with Temperature Control

New Efficiency: You're sure of positive temperature control at all times. Frigi-Matic maintains constant temperatures, with a range from 0° to 70° F. Air is "double-shot" through unit for efficient frigidify.

New Operating Savings: Accurately controlled temperatures assure savings in operating costs. Cuts dry ice consumption.

No Maintenance: Absolutely no upkeep. The rugged simple design of Foster-Built Bunkers eliminates repair bills.

Bigger Payloads: The compact size of Foster-Built Bunkers permits maximum truck capacity. Result: Bigger Payloads!



Frigi-Matic Temperature Control is also available as an accessory for installation with your present Foster-Built Bunker. It will pay for itself in a short time! Only... \$25.

Mail this
Coupon
today...

Foster-Built Bunkers, Inc.
757 W. Polk Street, Chicago 7, Illinois

11P 62

Gentlemen: Please send information on:

- ☐ Frigi-Matic Dry Ice Bunker ☐ Dry Ice Warehouse List
☐ Complete line of Foster-Built Bunkers

Name

Company

Address

City Zone State

for Complete Information
Or phone: MOncree 6-6880



Let the Man from Marathon give you an on-the-spot package preview!

He can . . . actually . . . and right at your own desk! For the Man from Marathon carries with him a complete working kit that enables him to construct preview samples of new packages.

He will make them up to the correct size and shape to fit your products. With them, he can show you immediately where best to place your brand name, selling message, cooking instructions . . . help you visualize

quickly where color areas are most effective.

Whatever you pack you can depend on the training and long experience of the Man from Marathon as a reliable guide to economical packaging that will protect and sell your meat products.

Ask the Man from Marathon how this and the many other famous Marathon services work for you, or write Marathon Corporation, Dept. 323, Menasha, Wisconsin.

MARATHON MPACKAGES

SELL BRANDS • PROTECT PRODUCTS • SPEED PRODUCTION

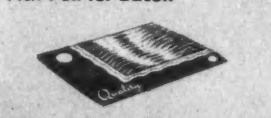
Look-Pak for Ring Bologna



Kartridg-Pak



Pick-Pak for Bacon



New Wallet-Pak for
Luncheon Meats



The Meat Trail...

Blankenship Named Manager Of Morrell Ottumwa Plant

Appointment of JOHN BLANKENSHIP as manager of the Ottumwa plant of John Morrell & Co. has been announced by W. W. McCALLUM, president. He was named to the post formerly held by R. T. FOSTER in order that Foster might give undivided attention to his duties as vice president of operations.

McCallum said Foster, in addition to his responsibilities as vice president of the company's operating division,



J. BLANKENSHIP



R. T. FOSTER

will be directly responsible for all operations at the recently-acquired John J. Felin & Co., Inc., plant in Philadelphia and for the Morrell company's processing plants in Oakland and Los Angeles, Calif., Memphis, Tenn., Mobile, Ala., and Chicago.

Blankenship will be responsible for all phases of the operations of the company's Ottumwa plant.

An experienced packinghouse executive, Blankenship joined the Morrell firm in September, 1954, after resigning from his post as executive vice president of Roberts and Oake, Inc., Chicago. Prior to that he had been manager of the Storm Lake, Iowa, plant of Kingan & Co. for seven years. He was industrial relations manager in charge of all Kingan plants and branches before assuming the Storm Lake plant managership in 1946.

Foster joined the Morrell Company in 1930 and held various positions in both the Ottumwa and Sioux Falls plants in the period 1930-1938. He became a member of the Morrell board of directors in 1938. In October, 1939, he was appointed assistant manager of the Sioux Falls plant, remaining in that post until July, 1944, when he was named manager. He was elected a vice president of the company in 1945. He remained manager of the Sioux Falls plant until August, 1952, when he assumed a similar position as manager of the Ottumwa plant.

Alma Mater Cites Corey For Distinguished Service

H. H. (TIM) COREY, chairman of the board of Geo. A. Hormel & Co.,



H. H. COREY

Austin, has been awarded the "Distinguished Service Award" by the University of Nebraska. The presentation was conferred jointly by the University's Alumni Association and board of regents at the annual "Alumni Roundup" in Lincoln last week.

This honor to the former chairman of the board of the American Meat Institute and chairman of the Hormel Foundation was in recognition of "distinguished service to the University and in professional and public life."

"Tim" Corey, as he is popularly known among hundreds of packinghouse executives, was graduated in 1917, was captain of the 1916 Cornhusker football team, and was named to several All-American selections that year. After service in World War I, Corey coached football at Indiana University in 1920. Then, following

a short period of service with the Union Stock Yards, Omaha, Corey joined the Hormel company. In the last 35 years, he has been head of the company's employment department, the export division, a vice president, vice president and general manager, president and chairman. Corey was the first other than a member of the Hormel family to head the company as president and chairman of the board of both the packing company and the Hormel Foundation.

Dykhuizen Gets I.U. Award For Distinguished Service

FRED DYKHUIZEN, president of Dixie Packing Co., Inc., Arabi, La., received the "Distinguished Alumni Service Award" from Indiana University at an alumni luncheon June 12.

The award was established in 1953 to provide recognition of outstanding achievements by Indiana University alumni in their chosen fields of endeavor.

Dykhuizen is a member of the boards of directors of the American Meat Institute and the National Independent Meat Packers Association, a leader in the Louisiana Meat Packers Association and prominent in other civic and business affairs in Louisiana.

Rutgers Awards Honorary Degree to Lee J. Kenyon

LEE J. KENYON, president and chairman of the board of directors of Preservalline Manufacturing Co., Flemington, N. J., received an honorary degree at Rutgers University's 189th anniversary commencement in New Brunswick June 8.

The citation accompanying Kenyon's honorary degree read, in part: "Lee John Kenyon, industrialist, civic leader friend of Rutgers, your interest in the advancement of higher education in New Jersey and your active support of the University's role in that advancement have been an inspiration to all who have had the privilege of being associated with you. Better than anyone else, you have understood the danger to the



L. KENYON

University of those economic forces which draw faculty members into private employment, and by the establishment of the faculty assistance fund, you have taken positive and effective action to meet this danger and thus to preserve the University's standards of excellence."

Kenyon also is associated with other Rutgers' enterprises. He has actively participated in research projects, including those sponsored through Preservalline. These have concerned studies in basic problems of meat packing, particularly in curing and nutrition. Work is now being pursued to develop better and more profitable utilization of by-products.

Kenyon recently participated in a three-member committee from Rutgers invited to survey and advise on the present status and possibilities for future development of several phases of the economy of Puerto Rico.

At Kenyon's instance, and under

sponsorship of Dr. WALTER A. MACLINN, chairman of Rutgers' department of food technology, a new idea in educational curriculum is to be inaugurated in September when Rutgers will start a four-year undergraduate course in food technology. The course is intended to give students broad, basic knowledge of the main areas of the field of food production, processing and distribution. The course is designed to produce graduates fitted for operational, managerial or executive positions in the food industry, and also is preparatory to graduate work in the food field.

JOBS

Morton Packing Co., Louisville, has announced the election of THOMAS GOODLOE, Nashville, as a director of the company. Goodloe is president of Tennessee Natural Gas Lines and chairman of Chattanooga Gas Co. HOWARD H. McCULLY, Morton vice president, was appointed vice president in charge of marketing. GEORGE A. MARTINGALE, Southern regional sales manager, was promoted to general sales manager, and MELVILLE H. SMITH was named director of advertising and sales promotion. Smith formerly was a Louisville account executive for N. W. Ayer & Son, advertising agency.

FRED BLAIR has been named general sales manager of Canada Packers, Ltd., Toronto. W. R. CARROLL, assistant general manager of the firm, announced. Blair has been in charge of the company's Newfoundland branches.

PLANTS

Safstrom Meat Co., Vernon, Calif., moved from 3290 E. Vernon ave. to 4500 Alcoa, Los Angeles. It's the third move for the firm in the last 18 months, each move requiring larger facilities. The new quarters formerly were occupied by Central Eureka Corp. The federally-inspected plant has about 8,500 sq. ft. Safstrom fabricates choice ribs and loins and sells direct to hotel meat jobbers to help jobbers balance their stocks. Principals in the business are CARL SAFSTROM, CLAUDE SAFSTROM and MRS. CLAUDE L. SAFSTROM.

Fire destroyed most of the \$300,000 meat packing plant of M. Baker and Sons, Charleston, S. C., June 9. Only the company offices and a garage escaped damage. FRANK KLINE, company official, said the loss was partially covered by insurance. A portion of the plant leased to Cordray Hide



LOSING SLUMP of Kansas City Athletics on their first road trip might have been due to their hunger for Kansas City steaks, believed Eddie Williams, president of Williams Meat Co., Kansas City, Kan. So Williams arranged to have 40 steaks flown to Boston for consumption by the team before a game with the Boston Red Sox. Photo above shows him handing the steaks to a Trans-World Airlines hostess. Williams now points to the team's record on the road. It did improve.

& Fur Co. was destroyed. M. Baker and Sons employs 45 persons. Cordray Hide & Fur Co. has six employees.

Central Eureka Corp., San Jose, Calif., recently disposed of all its meat processing operations, including its San Jose meat jobbing plant and Santa Clara boning plant. The Boise (Ida.) packing plant and boning plant are up for sale and the Los Angeles distribution outlet has been closed. The firm said operations had proved unprofitable. The firm will continue to operate the San Jose feed lot.

A modernization and new construction program at Bissinger & Co., Los

Angeles, is nearing completion. A refrigerated storage area and improved method of receiving hides are being installed. The firm, which celebrates its 75th anniversary this year, has nine branches throughout the U. S. and Canada.

Fire recently destroyed the old Cherryvale Packing Plant, Cherryvale, Kan. It had not been in use for several years. Present owner is SAM SIGMAN of K & B Packing Co., Denver.

Holgate Meats Inc., Salem, Ore., has been incorporated by JOHNNIE MARINELLI, WOODROW QUINLIN and EFFIE HARLES.

Allen Prime Meats, Los Angeles, is expanding its facilities with addition of a new cooler.

Paramount Meat Processors, Inc., 610 Bergen ave., Bronx, New York City, has gone out of business.

TRAILMARKS

DR. ROBERT D. ENGLERT has been appointed manager of the Pasadena (Calif.) Laboratory of Stanford Research Institute. Dr. Englert has conducted major research in the utilization of inedible tallow, developing a process whereby the tallow is oxidized to dibasic acids. He has followed this work by studying products of the nitric acid process as intermediates in plasticizers and lubricants.

The Pacific Coast Renderers Association is taking steps to help increase the use of animal fats in feeds. The board of directors recently named a committee to investigate the kinds of equipment required to simplify the use of fats in feeds in



OFF FOR DENMARK are these representatives of Plumrose, Inc., New York City, a division of Plumrose, Ltd., and P. & S. Plum, Ltd., Copenhagen, who won free trip in sales contest. Shown just before boarding Scandinavian Airlines System plane at New York International Airport are: Knud Sorensen, general manager of Plumrose, Inc.; Harry J. Vibbert, sr., and Mrs. Vibbert of Vibbert and Sons, Detroit; Mrs. Herb Earle and Herb Earle of H. R. Earle and Co., Washington, D. C.; Bill Abell and Ed Forster of Bright Brokerage Co., Chicago, and an unidentified couple.

various type feed mills. Chairman of the new committee is **LOYD HYGELUND**, general manager of Crown By-products Co., Inc., San Jose, Calif. Others members are: **ROY T. MASON**, Consolidated Chemical Industries, Inc., San Francisco; **LOUIS ATTONE**, Salinas Tallow Co., Salinas, Calif.; **JOE BABKA**, Western California Products Co., San Francisco, and **KENNETH REINHART**, Hanford Rendering, Hanford, Calif.

GEORGE STARK, president of Stark, Wetzel & Co., Inc. Indianapolis, is reported to be looking over his wall space for a place to display four new awards. The company won two first place awards, a second and a third for advertising and news pictures during "Beef Week" and a campaign to introduce a new bacon wrapper. **Baker/Johnson & Dickinson**, Milwaukee, is the company's advertising agency. **KEITH BRATTON** handles S-W public relations.

FRANK LINGO, manager of the agriculture service department of John Morrell & Co., Sioux Falls, has been appointed by the Sioux Falls Chamber of Commerce as general chairman of the third annual Sioux Empire Farm Show to be held early next year.

The women's bowling team of Sugardale Provision Co., Canton, O., was the winner of the "Powderpuff" bowling league sponsored by the Canton Y.W.C.A.

Appointment of **Lowe & Stevens**, Atlanta, as advertising agency for the White Provision Co., Atlanta, Ga., has been announced by **O. C. YEAKLEY**, manager.

New president of Rotary International is **A. Z. BAKER**, well known to meat packers as president of the American Stockyards Association in Cleveland. He was elected at the organization's golden anniversary convention in Chicago.

Armstrong Packing Co., Dallas, in behalf of its Bird Brand meats, has begun sponsorship of "Stars of the Grand Ole Opry," a new television series featuring country music.

MILTON KALLENBERG, 171 Fort Greene pl., Brooklyn, N. Y., has gone out of business.

BEN MILLER, vice president and general manager, Union Packing Co., Los Angeles, returned from a three-month trip to Europe.

Among featured speakers at the annual meeting of the National Livestock Brand Conference June 20-22 in Portland, Ore., will be **E. FLOYD FORBES**, president and general manager

of the Western States Meat Packers Association. Portland packers, the Portland Union Stockyards and the Portland Livestock Exchange will be hosts at a cowboy breakfast, tours and other special events. Annual meeting sessions will be at the Multnomah Hotel. **M. E. KNICKERBOCKER**, chief of the animal industry division in the Oregon Department of Agriculture, will be annual meeting host.

Karl Seiler & Sons, Philadelphia, for the third consecutive year prepared and donated sandwiches to 5,000 underprivileged and handicapped children who attended the opening matinee performance of Ringling Brothers and Barnum & Bailey Circus in Philadelphia. The sandwiches, made from various Seiler luncheon meats and packaged in individual parchment bags, were distributed by Boy Scouts and Girl Scouts. It required the services of ten women, each working a full eight hours, to prepare and package the sandwiches.

Habbersett Bros., Media, Pa., announced the appointment of Pritchard, Daniels & Dreher, Philadelphia, to handle its advertising program.

T. G. LEISS, vice president and manager of Tobin Packing Co., Inc., Albany (N. Y.) Division, recently handed the Albany Chamber of Commerce a check for \$3,000 to support the advance ticket sale drive of the Albany Senators of the Eastern Baseball League. This was in addition to a check for \$2,000 given earlier in the spring.

A memorial fund to perpetuate the name of the late **SIMON GOLD**, former head of Golden Packing Co., New York City., has been established by the New York City Cancer Committee of the American Cancer Society, Inc. The New York Council of Wholesale Meat Dealers, Inc., will co-ordinate a fund-raising activity. The memorial fund will be used for research purposes. Gold, who died in April of this year, long had been interested in the research program on cancer of the New York City Cancer Committee.

Basic principles of salesmanship were condensed into four major categories by **J. M. KLEESPIES**, sales manager of John Morrell & Co., Ottumwa, in an address before the Ottumwa Kiwanis Club. They are: will to win, organization, resourcefulness and knowledge. While the salesman of the past was mainly an "order taker," he must have new, up-to-the-minute merchandising ideas to be successful today, Kleespies said.

GENE GUNTER, president of the Wichita Livestock Exchange for the

past three years, was elected president of the National Livestock Exchange at the group's 67th annual convention in Indianapolis. Gunter was associated with Fred Dold & Sons Packing Co. in Wichita for ten years. He now is part owner of the Standard Livestock Commission Co., Wichita.

Aetna Distributors has announced removal of its operations from 3600 W. Fullerton ave., Chicago, to new and larger quarters at 7212 N. Clark st., Chicago.

A. J. (JACK) HAYS, manager of the Memphis branch of John Morrell & Co., retired after 43 years of service with the firm. He will be honored at a banquet June 22.

DEATHS

FRANK D. GREEN, 64, retired vice president of Armour and Company,



F. D. GREEN

Chicago, died June 13 in a Harrisburg (Pa.) hospital. He was hospitalized after suffering a heart attack while driving with his wife, **MARGARET**, from Baltimore to Chicago. Green retired last year after 35 years

with Armour in Chicago, Fort Worth and New York City, including service as manager of the industrial engineering, production personnel and industrial relations department and as general superintendent. He was elected a vice president of the company in October, 1952.

FRANK J. RAKOWSKI, 59, operator of Badger Boiled Ham Co., Milwaukee, since 1922, died June 10. A World War I veteran, he was one of the organizers and a past president of the George Washington post of the American Legion and was active in veterans' and civic affairs.

BOYD THATCHER SQUIRES, 43, president of Hugo Nagel, Inc., Brooklyn, N. Y., died June 7 following an automobile accident. He was chairman of the meat and fish division of the 1955 fund drive of the Brooklyn Red Cross.

DR. WILLIAM BRENNER, 75, first chief of the Baltimore meat inspection division, died June 12. He headed the city's meat inspection division from 1925 until his retirement in 1950.

MANOEL A. GASPAS, 72, owner of Gaspar Continental Sausage Co., New Bedford, Mass., died June 12.

protect the color
of your cooked,
cured, comminuted
meats!

for color that comes up
faster in the smokehouse
and looks appealing longer,
you're wise to use...



PFIZER ASCORBIC ACID or SODIUM ASCORBATE

Increase the sales appeal and shelf life of your meat products* by increasing their color retention. It's easy to do. Just dissolve Pfizer Ascorbic Acid or Sodium Ascorbate in water and add near the end of the chop. These Pfizer products also help you save on production. Smokehouse time is cut up to a third or more. Shrinkage is reduced, since you get the best color in the least cure-time. Write Dept. NP for Technical Bulletin and how-to-use-it-chart.

* Have you looked into the advantages of using Sodium Ascorbate in corned beef?

Manufacturing Chemists for Over 100 Years



CHAS. PFIZER & CO., INC.

Chemical Sales Division

630 Flushing Ave., Brooklyn 6, N. Y.

Branch Offices: Chicago, Ill.; San Francisco, Calif.;
Vernon, Calif.; Atlanta, Ga.

Morrell Gets Minority Share in Feed, Chicken Company

Futher diversification, interest in Foxbilt hybrid chicken, meat type hog and other experimental projects, utilization of some of the packer's by-products and a high quality egg supply are some of the considerations involved in the acquisition by John Morrell & Co., Ottumwa, Ia., of a minority interest in Foxbilt, Inc., a Des Moines feed manufacturer and producer of Ames In-Cross hybrid chickens.

E. L. Fox, executive vice president of Foxbilt, said that the Morrell company bought 2,000 of the outstanding 52,000 shares of the common stock of Foxbilt, and has invested \$120,000 in 4 per cent convertible debentures. Enough additional common stock of the Des Moines firm has been deposited in escrow by stockholders so that if Morrell exercises its various options, the packer can acquire a total of 75 per cent of Foxbilt common at any time before April, 1960.

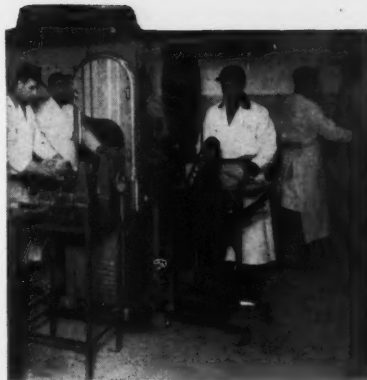
JOHN F. SELLS, a management consultant and Morrell director, and RUSSELL G. PLAGER, manager of the agricultural service department of Morrell, have been elected to the Foxbilt board of directors.

Foxbilt was incorporated in 1914 and has expanded until it now offers

a complete line of feeds to livestock producers. The company operates a new pre-mix manufacturing plant in Des Moines and works with 15 associated plants in seven states. In 1950, Foxbilt acquired the outstanding stock of Ames In-Cross, Inc. and merged the two companies in 1953. Ames In-Cross sales are made through 450 hatcheries in the United States, Canada and Europe.



HIGH TRANSPARENCY and toughness of saran film are two of the qualities that prompted its recent adoption by Julian Freirich Co., Long Island City, N. Y., for packaging firm's pork butt product known as "Porkette." The former adds to sales appeal; the latter protects product during rough handling of self-service selling. The Dow Chemical Co., Midland, Mich., is the supplier.



"..Bunn Tying Machines.. as essential as knives or meat saws..."

says Sam S. Stein, President, GRILL MEATS, INC., Sandusky, O.

"Bunn Machines speed up handling our more than 500 meat specialties in every department . . . have paid for themselves a dozen times over," reports Mr. Stein.

Speed — up to 10 times faster — is only one advantage of Bunn Machine Tying. Here are others:

Automatic adjustment to any size or shape, without manual change-over . . . right amount of twine used on each package.

Tight knots cannot be duplicated by hand . . . slip proof, tamper-proof.

Tension correct every time . . . means less bundle breakage.

Easily moved to break bottle-necks, despite thick sawdust coverings.

Fatigue-less operation increases employee production; reduces labor turnover.

High production by even inexperienced help because of simple operation.

BUNN

B. H. BUNN Co., Dept. NP-65
7605 Vincennes Ave.
Chicago 20, Ill.

GET THE WHOLE STORY

Send today for this fact-packed booklet, which illustrates the many advantages of Bunn Tying Machines. There is no obligation.



MAIL THIS COUPON NOW

B. H. Bunn Co., Dept. NP-65

7605 Vincennes Ave., Chicago 20, Ill.

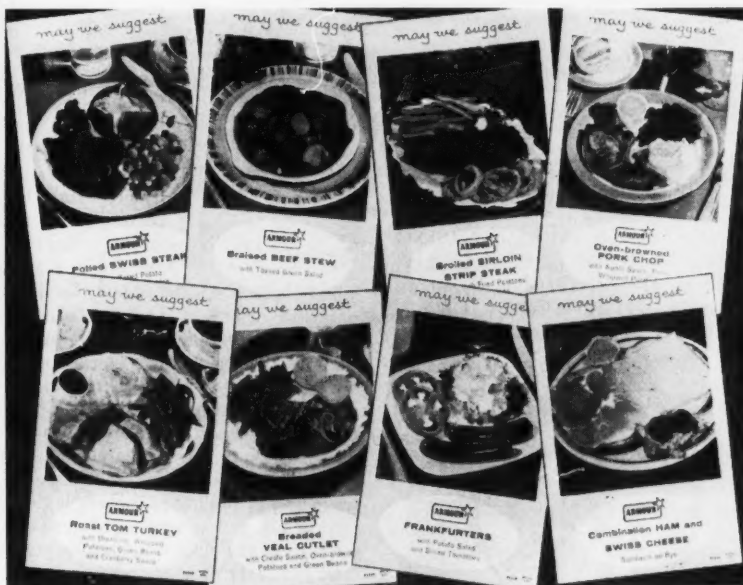
Please send me a copy of your free booklet which shows how Bunn Machines can save time and money in my business.

Name _____

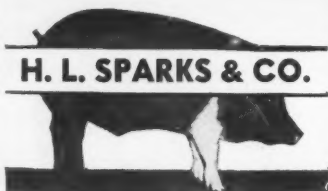
Company _____

Address _____

City _____ Zone _____ State _____



NEW "PORTRAIT GALLERY" of America's favorite restaurant dishes in the form of full-color menu tip-ons is being distributed to food service operators by Armour and Company, Chicago. This second series includes broiled sirloin strip steak, oven-browned pork chop, breaded veal cutlet, frankfurters, roast tom turkey, braised beef stew, potted swiss steak and combination ham and swiss cheese sandwich. The Armour "meal merchandisers" have a gummed strip on the back for easy attachment to the menu. First "portrait gallery," issued last year, met enthusiastic reception, the company reports.



H. L. SPARKS & CO.

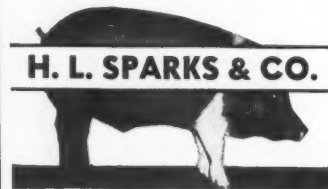
LIVESTOCK BUYERS

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National Stock Yards, Ill.
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All our country points operate
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Orders placed only through
NATIONAL STOCK YARDS, ILL.

Phones { UPlon 5-1860
BRidge 1-8394
UPlon 3-4016



H. L. SPARKS & CO.

**Do you want to tell your
producer friends about
meat type hogs?**

Bernard Ebbing's graphic and well-illustrated talk on "The Importance of Muscling in Meat Type Hogs," delivered at the American Meat Institute convention, has been reprinted in a complete, handy-size (5½ x 8½) 12-page pamphlet. It is suitable for packer distribution to producers at buying stations, via mail, etc. Back cover is blank for imprinting, mailing, etc.

The pamphlet is offered at the following rates:

1 to 10 copies 25c each
11 to 50 copies 20c each
51 to 499 copies .. 12½c each
500 minimum 10c each
1000 minimum 8c each
Prices on request for quantities
in excess of 1000.

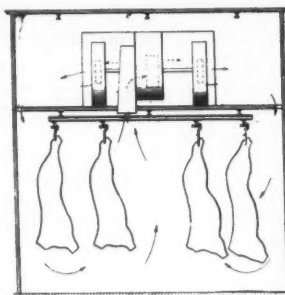
Send orders with remittance
to the Book Department, The
National Provisioner, 15 West
Huron, Chicago.

RECENT PATENTS

The data listed below are only a brief review of recent patents pertinent to the readers and subscribers of this publication.

Complete copies of these patents may be obtained by writing to the Editorial department, The National Provisioner, and remitting 50c for each copy desired. For orders received outside of the United States the cost will be \$1.00 per copy.

No. 2,705,678, METHOD FOR THE CHILLING AND REFRIGERATION OF PERISHABLE PRODUCTS, patented April 5, 1955, by Willard L. Morrison, Lake Forest, Ill., assignor to Union Stock Yards & Tran-

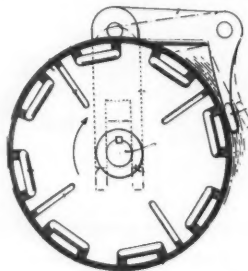


sit Co., Chicago, a corporation of Illinois.

It is stated that the method provides for a marked reduction in the amount of moisture lost from the meat yet avoids spoilage and discoloration due to the presence of free moisture on the surfaces of the meat. There are nine claims.

No. 2,706,093, SAUSAGE CASING WINDING REEL, patented April 12, 1955, by Theodore B. Cline, Sycamore Township, Hamilton County, Ohio.

The reel is so constructed that the



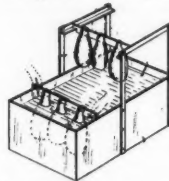
peripheral speed of the material on the outer layers of the reel will have a constant lineal value.

No. 2,709,138, METHOD FOR PREVENTING THE ADHERING

OF SAUSAGE CASINGS TO THE SAUSAGE MASS, patented May 24, 1955, by Richard Weingand, Walsrode, and Ulrich Ostwald, Ledigenheim, Bomlitz, Germany.

A sausage casing is disclosed comprising cellulosic material, the inner of the casing being chemically combined with a member selected from the group consisting of stearyl isocyanate and N-stearyl-ethylenimine.

No. 2,708,635, METHOD OF PROCESSING MEAT PRODUCTS, patented May 17, 1955, by Donald R. Draper, Detroit, Mich.



A method of processing meat products is disclosed which comprises enveloping the product in an open weave fabric characterized by having no heat insulating properties, thereafter subjecting the meat product to a low temperature to effect quick freezing thereof, and finally dipping the frozen meat product in liquid wax thereby forming a coating of congealed wax which is reinforced and protected by the open weave fabric.

No. 2,708,768, CATTLE SLAUGHTERING APPARATUS, patented May 24, 1955, by Benjamin Baim, Chicago.



The apparatus comprises a column adapted to be anchored in a vertical position to the abattoir floor spaced from the head of the animal, a flexible tension member passing through and guided by the column at a point thereon spaced above the floor, a nostril clamping device secured to one end of the member and controlled take-up means coupled to the opposite end thereof this member capable of being slackened to permit the clamping device to be clamped to the nostril prior to the hind quarters being elevated, said means being capable thereafter of pulling said clamping device in a direction tending to raise the same from the floor and into engagement with the column whereupon to raise the head of the animal exposing the neck thereof, and means on the column for holding the animal's head immobile once it has been drawn adjacent the column comprising an inverted cradle-like member pivoted on a horizontal axis and movable to engage over the head of the animal.



Re: Miami Products, Inc., Miami, Oklahoma

DAMAGE CLAIMS OF \$3500/MONTH ELIMINATED through improved packaging*

Miami Products, Inc., manufactures a line of vertical and horizontal furnaces for sale under nationally known names. During the first five months of operation, Miami shipped their furnaces in wire-bound, open slat wooden crates. Damage claims averaged \$3,500 monthly, and the undamaged furnaces arrived dirty and in poor condition.

A Hoerner Packaging Engineer was called in. After careful study

of the problems, he designed a special corrugated container for Miami Products' furnaces. The package was submitted for Safe Transit Approval and passed the rigid tests with flying colors.

The Hoerner corrugated package has eliminated the damage claims. It delivers Miami Furnaces in perfect condition, and adds the sales appeal of an attractive container displaying the manufacturer's advertising plus the Safe Transit sticker.

* The Hoerner Packaging Engineer Responsible, E. D. Hamillon

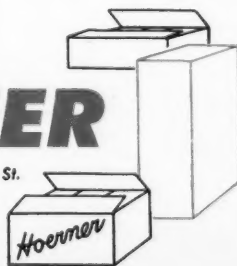
HOW A HOERNER PACKAGING ENGINEER CAN HELP YOU!

If your company packages things, whatever they are, why not ask us to have a Hoerner Packaging Engineer come in and make an objective study of your packaging operations. It won't cost you a cent or obligate you in any way. It can mean an increased margin of profit through savings in labor and material costs and prevention of shipping losses. Just write to one of the Hoerner plants listed below.



HOERNER

GENERAL OFFICE: 600 Morgan St.
Keokuk, Iowa



SALES OFFICES: 209 S. LaSalle St., Chicago 4
50 E. 42nd St., New York 17
328 Park Avenue, Urbana, Ohio

BOXES, INC.

PLANTS—Keokuk, Des Moines and Ottumwa, Iowa; Sand Springs, Oklahoma; Minneapolis, Minnesota; Fort Worth, Texas; Sioux Falls, South Dakota; Fort Smith and Little Rock, Arkansas; Mexico City, Mexico

Packaging Engineers Designers and manufacturers of corrugated boxes.

JUNE 18, 1955

STOP MEAT SHRINKAGE!

IMPROVE KEEPING QUALITY!

with new
PRINTON
ROTOGRAVURE-PRINTED
Saran film

for smoked or
processed meats

The Rotogravure-Printed, single-wound, 50-gauge Saran film used in the TWISTITE/-SHRINKWRAP Method of meat packaging was developed by the Printon Corporation — first to perfect the printing and converting of .0005" Saran film.

Manufacturers of Rotogravure Printed wrappers in rolls or sheets, pouches and bags made of Saran, Cellophane, Pliofilm, Polyethylene and Vinyl.

Printon will engineer and create **THE SELLING PACKAGE** for you from start to finish!

**PRINTON
CORPORATION**

304 East 23rd Street, New York 10, N.Y.
Spring 7-3636



Mechanize Canning Line

[Continued from page 13]

and check-weigh a percentage of the filled cans. They then place the cans on a takeaway conveyor which passes the liquid filler and feeds the American Can crimper and vacuum closure machines.

The sealed cans fall into a spotted retort truck. Retort personnel move the loaded units into the retort room and spot the empties.

In cutting the links into the eight sections, the ends are cut free and are automatically air blown downward into containers located beneath the cutting section. John Kaczynski, canning foreman, asserts one of the advantages of the new unit is the positive assurance of length uniformity. With the carrier fill checked and the perfect cutting alignment of the knives, a minimum of product becomes ends. There are no miscuts. Ends are canned as a bulk item for industrial feeding.

Moorman states that the new equipment has saved a considerable part of plant space formerly devoted to this operation. The complete unit occupies about 30 ft. x 7 ft. The unit has operated virtually trouble-free with maintenance being confined to a daily honing of the cutting knife. Since all parts of the unit coming in contact with food are stainless steel, the unit can be sanitized quickly at the end of the day.

Foell says the Vienna line is part of an over-all methods improvement program. Plans are being drawn to redesign the vinegar pickled products line and to enhance the quality and economy of these products. ■

Canada Pork Situation Better; Production Up

Decidedly larger supplies and lower prices on hogs and pork products have provided the main points of contrast in the livestock and meat situation in Canada during the first four months of 1955 as against the same period last year, according to a report by the Industrial and Development Council of Canadian Meat Packers. The trend toward more abundant pork supplies is general throughout the world as well as in Canada.

In Canada, the report said, hog prices, although much below the highest levels in the first half of 1954, have remained higher than in any other exporting country. Canadian and U. S. prices in 1954-55 have followed a similar pattern, but since late November Canadian markets have held above U. S. levels. As a result,

South Growing as Major Cattle Area—Barnette

"There is no section of America that offers a greater opportunity for increasing the production of livestock than the South," Dr. W. A. Barnette, sr., president of Greenwood Packing Co., Greenwood, N. C., told the American Meat Institute southeastern states regional meeting in Atlanta, Ga., Friday.

Dr. Barnette, a member of the Institute's board of directors, served as presiding chairman of Friday's sessions. William E. Kling, president of Valley Pride Packing Co., Inc., Huntsville, Ala., presided at Saturday's sessions.

"Cattle production has been increasing rapidly in the South during the past decade and it is quite likely that this increase will continue during the next ten or 20 years if a constant effort is exercised in this direction," Dr. Barnette added. He said the marked increase is a result of the growing of improved legumes and grasses, part of a well-organized program for replenishing wasted land areas.

"Cattle production in the southeast portion of the United States has increased more than in any other section, with a 60 per cent advancement during the last 15 years, Dr. Barnette pointed out. "There also has been an accompanying quality improvement in the cattle being raised in the South. Much care has obviously been given in the selection of herds, and as a result we have cattle here comparable to those raised in sections of the country more historically known and revered as cattle-producing areas."

few live market hogs have been exported from the country although fresh cuts, canned hams and some other pork products have moved out.

Through April, hog marketings have averaged about 20 per cent larger than in the like period of last year—30 per cent up in Western Canada and 10 per cent larger in the East. Under these conditions, and considering the larger world supplies of pork, a much lower level of hog prices was inevitable. The lower resulting pork prices brought about an increased consumption and reduced stocks in cold storage with little effect on the rate of disappearance of other meats.

Production surveys in Canada point to abundant supplies of pork for some time to come. The spring pig crop will be much larger than last year, with the latest count showing a 17 per cent gain in the East and a 26 per cent rise in the West.

**LOW COST
EASY WAY...**



**...TO GIVE CURED
MEATS
BETTER COLOR**

CEBICURE OR CEBITATE

TRADE-MARK

(Ascorbic Acid Merck)

TRADE-MARK

(Sodium Ascorbate Merck)

gives cured meat products more sales appeal

Millions of pounds of *cooked, cured sausage products* are being produced each week with better, longer-lasting cure-color and protection against color fade by using CEBICURE or CEBITATE . . . In curing *corned beef* many processors use CEBITATE to speed the development of uniform pink color and minimize surface discoloration. Both of these uses approved by M.I.B. . . . Extensive plant trials with *hams and bacon* have shown that CEBITATE brings earlier development of a more uniform cure-color and retards fading. M.I.B. approval has been requested.

Brings all these advantages:

1. Cuts production costs by shortening curing time. Eliminates precuring in many cases; reduces holding periods after pumping.
2. Gives meat products better, longer-lasting color—greater eye appeal—and faster movement at the point of sale.

3. Guards against costly losses by retarding color-fade or loss of bloom during storage.

4. Especially designed for use in curing meat products. Free-flowing. Dissolves readily in cold water. Adapts easily to existing procedures. No additional equipment needed.

5. Supplied in convenient avoirdupois packages. Shipped transportation prepaid from convenient stock points.

SEND FOR THIS FREE BOOKLET

The *Handy Reference Guide for Meat Processors* provides up-to-date procedures for using CEBICURE and CEBITATE, plus outlines and tables on a variety of subjects—bacteria and molds in meat, sodium chloride brines, composition of fresh and frozen material from cattle and swine, and many others. Please address Dept. NP-618.



Research and Production

for the Nation's Health

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MERCK & CO., INC.

Manufacturing Chemists

RAHWAY, NEW JERSEY

WHEN MEAT GOES TO MARKET..

HERE'S
Protective
SHIPPING!

Meat and meat products go *safe* in scientifically engineered North American refrigerator cars—to any market in the United States. Super insulation maintains proper temperatures, saves in ice and salt. And clean, odorless maintenance is a hallmark of North American's specialized service based on 46 years of experience in refrigerated transportation. Ship with confidence—specify North American.



*For Special Products
Requiring
Special Care*

ROOM 1429 KIRBY BUILDING, DALLAS, TEXAS
739 PILLSBURY AVENUE, ST. PAUL 4, MINN.
SHELL BUILDING, ST. LOUIS 3, MO.
91 SOUTH MAIN STREET, FOND DU LAC, WIS.
681 MARKET STREET, SAN FRANCISCO 5, CALIF.
60 EAST 42ND STREET, NEW YORK 17, N. Y.
341 KENNEDY BUILDING, TULSA, OKLA.

NORTH AMERICAN CAR CORPORATION
NORTH WESTERN REFRIGERATOR LINE COMPANY

231 South La Salle Street, Chicago 4, Illinois

A NATIONWIDE ORGANIZATION WITH BRANCH OFFICES IN IMPORTANT MARKET CENTERS



ALL MEAT . . . output, exports, imports, stocks

Meat Output Up 16%; Pork Below 1954

Meat production last week, under operations more normalized since the last holiday period, rose 16 per cent to 360,000,000 lbs. from 309,000,000 lbs. the week before and ranged 3 per cent larger than the 350,000,000 lbs. in the same week of last year. Slaughter of all classes of meat animals increased, with that of cattle up 20 per cent from the previous week and 6 per cent above the same 1954 period. Hog slaughter increased 9 per cent from the week before and, at a 2 per cent gain over the same 1954 week, showed the narrowest margin any 1955 week has held over corresponding 1954 weeks. Production of pork from the small increase in hog kill, showed about a 6,000,000-lb. drop from the same period of last year. Estimated slaughter and meat production by classes appear below as follows:

Week ended	BEEF		PORK (Excl. lard)	
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.
June 11, 1955	385	205.2	848	123.0
June 4, 1955	322	170.7	775	112.0
June 12, 1954	364	190.7	830	129.2

Week ended	VEAL		LAMB AND MUTTON		TOTAL MEAT PROD. Mil. lbs.
	Number M's	Production Mil. lbs.	Number M's	Production Mil. lbs.	
June 11, 1955	144	18.7	290	13.3	360
June 4, 1955	115	14.6	257	12.1	309
June 12, 1954	138	18.3	275	12.1	350

1950-55 HIGH WEEK'S KILL: Cattle, 416,624; Hogs, 1,859,215; Calves, 182,240; Sheep and Lambs, 349,561.

1950-55 LOW WEEK'S KILL: Cattle, 154,814; Hogs, 641,000; Calves, 55,241; Sheep and Lambs, 137,677.

AVERAGE WEIGHTS AND YIELDS (LBS.)

Week ended	CATTLE		HOGS	
	Live	Dressed	Live	Dressed
June 11, 1955	960	533	261	145
June 4, 1955	955	530	258	144
June 12, 1954	947	524	274	156

Week ended	CALVES		SHEEP AND LAMBS		LARD PROD. Per cwt. Mil. lbs.
	Live	Dressed	Live	Dressed	
June 11, 1955	235	130	95	46	14.6
June 4, 1955	230	127	97	47	14.5
June 12, 1954	238	133	91	44	15.3

AMI PROVISION STOCKS

Total pork stocks of 305,600,000 lbs. on June 11 showed a decrease of 10 per cent from May 28 stocks of 340,500,000 lbs., but were 2 per cent larger than the 299,900,000 lbs. on June 12, 1954, the American Meat Institute has reported.

Lard and rendered pork fat holdings totaled 83,100,000 lbs. compared with 87,800,000 lbs. two weeks before and 51,100,000 lbs. a year earlier.

	June 11 stocks as Percentage of Inventories on	
	May 28 1955	June 12 1954
HAMS:		
Cured, S.P.-D.C.	88	96
Frozen for cure, S.P.-D.C.	86	100
Total hams	92	98
PICNICS:		
Cured, S.P.-D.C.	92	126
Frozen for cure, S.P.-D.C.	86	104
Total picnics	88	110
BELLIES		
Cured, D.S.	80	80
Frozen for cure, D.S.	94	158
Frozen for cure, S.P.-D.C.	90	121
OTHER CURED MEATS:		
Total other	91	75
FAT BACKS:		
Cured, D.S.	90	79
FRESH FROZEN:		
Loins, spareribs, trimmings, other—Totals	84	115
TOT. ALL PORK MEATS	90	102
LARD	95	165
RENDERED PORK FAT	85	122

CHICAGO PROVISION STOCKS

Lard inventories in Chicago on June 14 amounted to 23,590,731 lbs., according to the Chicago Board of Trade. This was an increase compared with the 21,723,154 lbs. of lard in storage on May 31, and 63 per cent above the 14,465,216 lbs. in storage a year earlier. Total bellies amounted to 3,827,434 lbs. compared with 3,826,076 lbs. on May 31 and 5,898,379 lbs. a year earlier. Chicago provision items by dates appear below:

	June 14, '55 lbs.	May 31, '55 lbs.	June 14, '54 lbs.
P.S. lard (a) . . .	17,542,014	15,064,547	9,736,939
P.S. lard (b) . . .			
Dry rendered lard (a) . . .	3,977,466	3,741,465	2,900,129
Dry rendered lard (b) . . .			
Other lard . . .	2,071,251	2,317,142	1,819,148
TOTAL LARD	23,590,731	21,723,154	14,465,216
D.S. Cl. Bellies (contr.) . . .		9,700	14,400
D.S. Cl. Bellies (other) . . .	3,827,434	3,816,376	5,883,979
TOTAL D.S. Cl. BELLIES	3,827,434	3,826,076	5,888,379

(a) Made since Oct. 1, 1954.
(b) Made previous to Oct. 1, 1954.

ST. LOUIS PROVISIONS

Provision stocks in St. Louis and East St. Louis on May 31, totaled 15,514,683 lbs. of pork meats compared with 18,244,642 lbs. at the close of April and 18,389,225 lbs. a year earlier, the St. Louis Livestock Exchange has reported. Lard stocks totaled 6,658,142 lbs. compared with 6,376,823 lbs. a month before and 2,936,235 lbs. a year earlier.

Germany Intends To Push Exports Of Canned Meats

Increased efforts to promote sales of German meat products in the United States and other parts of the world have been announced by the Federal Republic of Germany. It is planned to publicize the quality of German meat products through displays and advertising in the U. S. In addition, official sponsorship is to be given to information booths at trade fairs in other potential markets.

Germany has had difficulty in preparing meat specialties for export at competitive prices, because of high domestic production costs. In recent years the procedure was to process, under customs supervision, for export hams and shoulders from hogs imported from Poland and other countries.

Germany exported 19,000,000 lbs. of canned ham and bacon during 1954, and most of it was shipped to the U. S. Smaller quantities were sent to the United Kingdom. U. S. imports of hams, shoulders and bacon from Germany last year amounted to 15,500,000 lbs.

Meat Price Index Higher

Meats advanced to 87.8 per cent during the week ended June 7, according to the Bureau of Labor Statistics. This was a 2.5-point increase over the previous week and the highest in several weeks, but sharply below the June, 1954 wholesale price index of 92.9. Average primary market prices advanced slightly to 110.3 on the 1947-49 basis of 100 per cent. Tallow rose 4.8; hogs, 3.3; and steers, 1.1; while lard declined 1.6 per cent.

SOUTHEASTERN KILL

Animals slaughtered in Alabama, Florida and Georgia during April, 1955 with comparison, as reported by the U. S. Department of Agriculture (00's omitted):

State	Cattle		Calves		Hogs		Sheep	
	'55	'54	'55	'54	'55	'54	'55	'54
Ala. . . .	19.0	17.0	6.9	6.4	57.0	48.0	..	0.1
Fla. . . .	35.0	25.0	7.7	6.8	52.0	34.0	..	0.1
Ga. . . .	39.0	33.0	10.7	9.4	124.0	110.0	..	0.1
Totals . . .	91.0	75.0	25.3	22.6	213.0	198.0	..	0.2
Jan.-Apr. 1955 . . .	384,000		110,400		1,027,000		400	
Jan.-Apr. 1954 . . .	319,000		97,400		984,000		300	

NOTE: The above table included slaughter in federally inspected plants and in other wholesale and retail plants, but excludes farm slaughter.

PROCESSED MEATS . . . SUPPLIES

Most Meats Move Out of Storage In May; Total Is 10% Below Average

THE movement of meats out of cold storage in May was fairly general, with the rate of decline on pork the largest of all major items. Total stocks of all meats in cold storage on May 31 amounted to 741,228-

the 141,584,000-lb. average.

Pork inventories were below those of all other dates, with 473,243,000 lbs. in storage on May 31. This was about 14 per cent under the 539,434,000 lbs. in storage at the end of April

month before, 11,259,000 lbs. a year ago and 10,144,000 lbs., the five-year average.

Offal holdings totaled 54,107,000 lbs. on May 31 for a small increase over 54,269,000 lbs. a month before, but showed about a 7,000,000-lb. gain over the 47,110,000 lbs. in storage a year ago. The normal for such items was 53,048,000 lbs.

Canned meat and meat products holdings at 57,186,000 lbs. were smaller than for the other dates compared, but nearly 8,000,000 lbs. above average. Sausage room products at 13,694,000 lbs. were smaller than for all other dates and below average.

Says Kansas Lamb Raisers Ought Use Own Product More

"Kansas lamb producers should consume more of the product they raise," Joe Taylor, lamb salesman for Armour & Co., told a group attending the 15th annual Lamb and Wool School in St. Joseph recently. "Our immediate trade territory covers more than 900 square miles and sometimes sells less than two or three lamb carcasses a week," Taylor explained.

"More than 95 per cent of the lambs we buy on the St. Joseph market are shipped to the East Coast. This bears out the old saying that 70 per cent of the lambs are produced west of the Mississippi river and 70 per cent are consumed east of the river." Taylor also explained the reason heavy carcasses are hard to move and why they must buy them at a cheaper price, even though they grade prime or choice.

U. S. COLD STORAGE STOCKS, MAY 31, 1955

	May 31 1955	May 31 1954	Apr. 30 1955	5-Yr. Av. 1950-54
Beef, frozen	1,000,695	1,000,185	1,000,185	1,000,185
Beef, in cure and cured	7,814	8,775	8,416	9,353
Total beef	118,509	127,363	131,907	141,584
Pork, frozen	340,765	247,101	309,534	342,149
Pork, S.P. in cure and cured	34,659	42,584	37,875	46,648
Total pork	473,243	384,643	539,434	538,098
Lamb and mutton, frozen	13,449	8,135	9,677	10,391
Veal, frozen	11,046	11,259	11,942	10,144
All offal	54,107	47,110	54,269	53,048
Canned meat and meat products	57,186	60,364	60,012	49,351
Sausage room products	13,694	13,877	14,433	15,284
Total all meats	741,228	652,751	821,674	815,900

The government holds in cold storage outside of processors' hands 6,152,000 lbs. of beef and 9,988,000 lbs. of pork.

000 lbs. for about an 11 per cent reduction from 821,674,000 lbs. a month earlier. The May 31 volume, however, was about 13 per cent larger than the 652,751,000 lbs. reported a year earlier, but about 10 per cent under the 1950-54 average of 815,900,000 lbs. for the date.

Beef holdings declined by about 11 per cent to 118,509,000 lbs. from 131,907,000 lbs. at the close of April and showed a moderate drop from the 127,363,000 lbs. in storage on May 31, 1954. Current beef stocks, however, were about 19 per cent below

and 23 per cent above the 384,643,000 lbs. a year earlier. The average for such meats was 536,098,000 lbs.

Lamb and mutton inventories increased by nearly 4,000,000 lbs. to 13,449,000 lbs. from 9,677,000 lbs. at the close of April and were more than 5,000,000 lbs. larger than the 8,135,000 lbs. in storage on May 31, 1954. May 31, 1955 lamb and mutton holdings were also considerably above the 10,391,000-lb. five-year average.

May 31 veal stocks at 11,046,000 lbs. compared with 11,942,000 lbs. a

DOMESTIC SAUSAGE

(L.C.L. prices)

Pork sausage, hog cas.	39
Pork sausage, bulk	@34½
Pork sausage, sheep cas.	@50
Frankfurters, sheep cas.	@50½
Frankfurters, skinless	@41
Bologna (ring)	@43
Bologna, artificial cas.	@34½
Smoked liver, hog bungs	@43
New Eng. lunch, spec.	@56
Polish sausage, smoked	57
Tongue and blood	42½
Pickle & Pimiento loaf	@88½
Olive loaf	@85
Pepper loaf	50½

SEEDS AND HERBS

(L.C.L. prices)

	Ground	Whole for Sausage
Caraway seed	20	31
Cumin seed	22	27
Mustard seed		
fancy	23	
Yellow American	18	
Oregano	34	41
Coriander, Morocco		
Natural, No. 1		
Marjoram, French	46	52
Sage, Dalmatian		
No. 1	50	64

DRY SAUSAGE

(L.C.L. prices)

Cervelat, ch. hog bungs	85@88
Thuringer	43@47
Farmer	68@70
Holsteiner	70@72
B. C. Salami	76@80
Genoa style salami, ch.	89@92

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	1.03	1.12
Resifted	1.10	1.18
Chili Powder		47
Chili Pepper		41
Cloves, Zanzibar	64	70
Ginger, Jam, unbl.	53	60
Mace, fancy, Banda	1.75	1.95
West Indies	1.80	1.85
East Indies		1.85
Mustard flour, fancy		33
No. 1		33
West India Nutmeg		60
Paprika, Spanish		51
Pepper, Cayenne		54
Red. No. 1		53
Pepper:		
White	70	78
Black	61	69

SAUSAGE CASINGS

(L.C.L. prices quoted to manufacturers of sausage)

Beef casings:	
Domestic rounds, 1½ to 1½ inch	60@ 75
Domestic rounds, over 1½ inch, 140 pack	85@ 90
Export rounds, wide, over 1½ inch	1.25@1.50
Export rounds, medium, 1½@1½ inch	90@1.10
Export rounds, narrow, 1½ inch, under	1.00@1.25
No. 1 weas., 24 in. up	13@ 16
No. 1 weas., 22 in. up	9@ 13
No. 2 weasands	8@ 10
Middles, sew. 1½@2½ inch	1.00@1.25
Middles, select, wide, 2@2½ inch	1.15@1.40
Middles, extra select, 2½@2½ inch	1.95@2.35
Beef bungs, exp. No. 1	25@ 34
Beef bungs, domestic	16@ 24
Dried or salt, bladders, piece	
8-10 in. wide, flat	8@ 13
10-12 in. wide, flat	9@ 13
12-15 in. wide, flat	14@ 20
Pork casings:	
Extra narrow, 20 mm. & dn.	4.15@4.35
Narrow, mediums, 26@32 mm.	3.70@4.00
32@35 mm.	2.50@2.60
Spec., med., 35@38 mm.	1.90@1.70

Export bungs, 34 in. cut	45@ 55
Lrg. pr. bungs, 34 in.	32@ 35
Med. prime bungs, 34 in. cut	25@ 29
Small prime bungs	14@ 23
Hog middles, 1 per set, cap. off	55@ 70
Sheep Casings (per hank):	
26/28 mm.	4.90@5.75
24/26 mm.	5.40@5.50
22/24 mm.	4.75@4.95
20/22 mm.	3.60@3.75
18/20 mm.	2.50@2.65
16/18 mm.	1.75@2.00

CURING MATERIALS

Nitrite of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$10.31
Pure rfd., gran. nitrate of soda	5.65
Pure rfd., powdered nitrate of soda	8.65
Salt, in min. car. of 45,000 lbs. only, paper sacked, f.o.b. Chgo.; Gran. (ton)	27.00
Rock, per ton, in 100-lb. bags, f.o.b. whse., Chgo.	26.00
Sugar—	
Raw, 96 basis, f.o.b. N.Y.	6.03
Refined standard cane gran., basis (Chgo.)	8.30
Packers, curing sugar, 100-lb. bags, f.o.b. Reserve, La., less 2%	8.10
Dextrose, per cwt.	7.35
Cerelose, Reg. No. 53	7.35
Ex-Whse., Chicago	7.45

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Happen
In
Your
Plant!**



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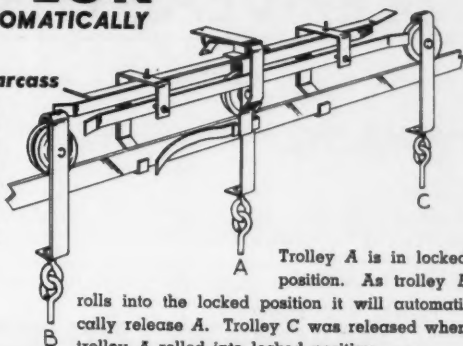
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BEEF-VEAL-LAMB... Chicago and outside

CHICAGO

June 14, 1955

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)	
Native steers:	
Prime, 600/800	39
Choice, 500/700	37½
Choice, 700/800	36½
Good, 500/700	34½@35
Commercial cows	30
Bulls	27
Canner & cutter cows	24½

PRIMAL BEEF CUTS

Prime:	
Hindqtrs., 5/800	54
Foreqtrs., 5/800	30
Rounds, all wts.	45 @46
Trd. loins, 50/70 (lcl.)	85 @92
Sq. chucks, 70/90	30
Arm chucks, 80/110	28
Ribs, 25/35 (lcl.)	50 @58
Briskets (lcl.)	24 @25
Navals, No. 1	9
Flanks, rough No. 1	12½

Choice:	
Hindqtrs., 5/800	47½ @47½
Foreqtrs., 5/800	27
Rounds, all wts.	44
Trd. loins, 50/70 (lcl.)	72 @74
Sq. chucks, 70/90	30
Arm chucks, 80/110	28
Ribs, 25/35 (lcl.)	45 @46
Briskets (lcl.)	24 @25
Navals, No. 1	9
Flanks, rough No. 1	12½

Good:	
Rounds	42 @44
Sq. cut chucks	28 @30
Briskets	22 @24
Ribs	41 @42
Loins	60 @63

COW & BULL TENDERLOINS

Cows, 3/4n. (frozen)	64@ 66
Cows, 3/4 (frozen)	80@ 83
Cows, 3/5 (frozen)	88@ 90
Cows, 5/4n (frozen)	96@1.00
Bulls, 5/up (frozen)	96@1.00

BEEF HAM SETS

Knuckles, 7½ up	42
Insides, 12/up	42
Outsides, 8/up	37 @37½

CARCASS MUTTON

(L.C.I. prices)	
Choice, 70/down	15@16
Good, 70/down	14@15

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles June 14	San Francisco June 14	No. Portland June 14
FRESH BEEF (Carcass):			
STEERS:			
Choice:			
500-600 lbs.	\$38.00@39.50	\$40.00@41.00	\$38.00@41.50
600-700 lbs.	37.00@38.00	38.00@40.00	37.00@40.00
Good:			
500-600 lbs.	34.00@37.00	37.00@38.00	36.00@39.00
600-700 lbs.	33.00@36.00	36.00@37.00	34.00@38.00
Commercial:			
350-500 lbs.	32.00@35.00	34.00@36.00	33.00@36.00
COW:			
Commercial, all wts.	26.00@28.00	28.00@32.00	24.00@31.00
Utility, all wts.	25.00@27.00	25.00@28.00	23.00@29.00
Canner-cutter	None quoted	22.00@24.00	23.00@27.00
FRESH CALF:			
(Skin-off)	(Skin-off)	(Skin-off)	(Skin-off)
Choice:			
200 lbs. down	37.00@40.00	37.00@39.00	36.00@40.00
Good:			
200 lbs. down	35.00@38.00	34.00@36.00	33.00@35.00
SPRING LAMB (Carcass):			
Prime:			
40-50 lbs.	41.00@44.00	40.00@42.00	41.00@44.00
50-60 lbs.	38.00@41.00	38.00@40.00	41.00@43.50
Choice:			
40-50 lbs.	41.00@44.00	40.00@42.00	41.00@44.00
50-60 lbs.	38.00@41.00	38.00@40.00	41.00@43.50
Good, all wts.	36.00@40.00	36.00@40.00	35.00@37.00
MUTTON (EWE):			
Choice, 70 lbs. down	13.00@16.00	None quoted	14.00@17.00
Good, 70 lbs. down	13.00@16.00	None quoted	14.00@17.00

BEEF PRODUCTS

Tongues, No. 1, 100's	25 @27
Hearts, reg., 100's	11½@12
Livers, sel., 30/50's	28
Livers, reg., 30/50's	21
Lips, scalded, 100's	8½ @9
Lips, unscalded, 100's	8
Tripe, scalded, 100's	5½
Tripe, cooked, 100's	6
Lungs, 100's	6@ 6½
Melts, 100's	6@ 6½
Udders, 100's	4½

FANCY MEATS

(L.C.I. prices)	
Beef-tongues, corned	35
Veal breads, under 12 oz.	74
12 oz. up	1.15
Calf tongue, 1 lb./down	29
Ox tails, under ¾ lb.	10
Ox tails, over ¾ lb.	12

BEEF SAUS. MATERIALS FRESH

C. C. cow meat, bbls.	34 @35
Bull meat, bon'ls, bbls.	36½
Beef trim, 75/80, bbls.	24½
Beef trim, 85/90, bbls.	24½
Bon'ls chucks, bbls.	34½
Beef cheek meat, trmd., bbls.	21½
Beef head meat, bbls.	18½
Shank meat, bbls.	34
Veal trim, bon'ls, bbls.	29½@30

VEAL-SKIN OFF

(Carcass)	
(L.C.I. prices)	
Prime, 80/110	\$41.00@42.00
Prime, 110/150	40.00@41.00
Choice, 50/80	39.00@35.00
Choice, 80/110	36.00@38.00
Choice, 110/150	36.00@38.00
Good, 50/80	31.00@37.00
Good, 80/110	34.00@36.00
Good, 110/150	34.00@36.00
Commercial, all wts.	27.00@33.00

CARCASS LAMB

(L.C.I. prices)	
Prime, 40/50	49@52
Prime, 50/60	47@49
Choice, 40/50	46@49
Choice, 50/60	44@46
Good, all wts.	44@46

NEW YORK

June 14, 1955

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I.)	
Steer:	Western
Prime, 700/800	\$43.00@44.00
Prime, 800/900	42.00@43.00
Choice, 800/900	39.00@40.50
Choice, 800/900	38.00@39.50
Good, 500/700	36.00@38.00
Commercial	31.00@33.00
Cow, commercial	30.00@32.00
Cow, utility	27.00@29.00

FANCY MEATS

(L.C.I. prices)	
Veal breads, under 6 oz.	Lb.
6/12 oz.	45@47
12 oz.	42@44
Beef livers, selected	31@32
Beef kidneys	12
Oxtails, over ¾ lb.	11@13

LAMBS

(L.C.I. carcass prices)	
City	Western
Prime, 30/40	\$54.00@56.00
Prime, 40/45	55.00@57.00
Prime, 45/55	58.00@59.00
Choice, 30/40	54.00@55.00
Choice, 40/45	55.00@56.00
Choice, 45/55	52.00@54.00
Good, 30/40	52.00@53.00
Good, 40/45	53.00@54.00
Good, 45/55	50.00@52.00
Prime, 40/55 (sprg.)	\$52.00@53.00
Prime, 45/50 (sprg.)	50.00@53.00
Choice, 40/45 (sprg.)	52.00@53.00
Choice, 45/55 (sprg.)	50.00@53.00
Good, all wts. (sprg.)	45.00@50.00

VEAL-SKIN OFF

(L.C.I. carcass prices)	
City	Western
Prime, 80/110	\$41.00@43.00
Prime, 110/150	40.00@42.00
Choice, 80/110	35.00@39.00
Choice, 110/150	34.00@38.00
Good, 50/80	30.00@33.00
Good, 80/150	33.00@36.00
Commercial, all wts.	30.00@34.00

BUTCHER'S FAT

Shop fat (cwt.)	\$1.00
Breast fat (cwt.)	1.75
Inedible suet (cwt.)	2.00
Edible suet (cwt.)	2.00

N. Y. MEAT SUPPLIES

(Receipts reported by the USDA Marketing Service week ended June 11, 1955 with Comparisons)

STEERS AND HEIFERS: Carcasses	
Week ended June 11	13,771
Week previous	12,956

COW:	
Week ended June 11	2,332
Week previous	2,265

BULL:	
Week ended June 11	494
Week previous	511

VEAL:	
Week ended June 11	9,331
Week previous	9,133

LAMB:	
Week ended June 11	60,880
Week previous	21,429

MUTTON:	
Week ended June 11	2,806
Week previous	612

HOG AND PIG:	
Week ended June 11	5,451
Week previous	4,282

PORK CUTS:	
Week ended June 11	1,006,018
Week previous	955,432

BEEF CUTS:	
Week ended June 11	208,790
Week previous	133,507

VEAL AND CALF CUTS:	
Week ended June 11	18,676
Week previous	3,510

LAMB AND MUTTON:	
Week ended June 11	610
Week previous	83,507

BEEF CURED:	
Week ended June 11	10,285
Week previous	12,442

PORK CURED AND SMOKED:	
Week ended June 11	215,646
Week previous	259,929

LARD AND PORK FAT:	
Week ended June 11	5,815
Week previous	4,320

LOCAL SLAUGHTER

CATTLE:	
Week ended June 11	13,313
Week previous	10,236

CALVES:	
Week ended June 11	14,281
Week previous	12,031

HOGS:	
Week ended June 11	49,153
Week previous	38,567

SHEEP:	
Week ended June 11	46,489
Week previous	40,995

COUNTRY DRESSED MEATS	
Week ended June 11	3,832
Week previous	3,767

HOGS:	
Week ended June 11	90
Week previous	98

LAMB AND MUTTON:	
Week ended June 11	43
Week previous	43

PHILA. FRESH MEATS

Tuesday, June 14, 1955

WESTERN DRESSED

STEER BEEF: (cwt.)	
Choice, 500/700	\$40.50@42.00
Choice, 700/900	39.00@41.00
Good, 500/700	37.00@38.50

COW:	
Commercial, all wts.	31.00@33.00
Utility, all wts.	27.50@30.00

VEAL (SKIN OFF):	
Choice, 80/110	36.00@39.00
Choice, 110/150	37.00@40.00
Good, 50/80	32.00@34.00
Good, 80/110	33.00@35.00
Good, 110/150	33.00@36.00
Commercial, all wts.	28.00@32.00
Utility, all wts.	25.00@28.00

LAMB:	
Prime, 30/45	51.00@55.00
Prime, 45/55	48.00@54.00
Choice, 30/45	51.00@55.00
Choice, 45/55	48.00@54.00
Good, all wts.	44.00@48.00

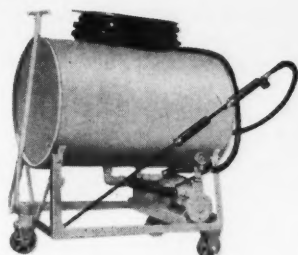
MUTTON (EWE):	
Choice, 70/down	18.00@20.00
Good, 70/down	16.00@18.00

LOCALLY DRESSED

STEER BEEF (lb.): Choice	Good
Hinds, 600/800	50@52
Hinds, 800/900	50@51
Rounds, no flank	47@50
Hip rd. + flank	46@49
Full loin, untrim.	54@56
Short loin, untrim.	62@70
Ribs (7 bone)	50@55
Arm chucks	29@33
Briskets	27@30
Short plates	10@12

Clean Racks 50% Faster

with
Oakite
Hot-Spray
Unit



There's nothing tougher to remove than bits of meat and lard that become frozen to wooden storage racks—at least that's what one meat processor told us recently. His cold storage box is lined with 30 wooden racks for storing meat after slaughter. Cleaning them formerly had meant hours of uncomfortable and ineffective hand scrubbing and scraping to remove the tough frozen bits of residue that tenaciously clung to the wooden surfaces.

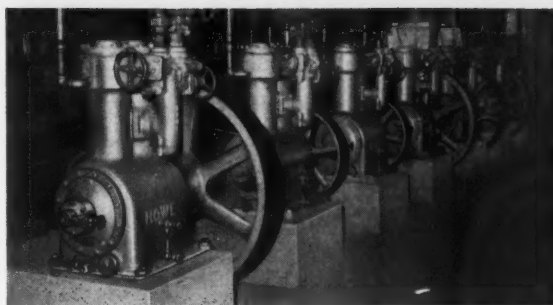
Then one day, the Oakite Man was called in to see if he could improve on this time-consuming task. He had the answer—an Oakite Hot-Spray Unit—and he demonstrated:

Filling the Oakite Hot-Spray Unit with a heated solution of Oakite Composition No. 20, he wheeled it from rack to rack, spraying each one with a potent combination of detergency, heat, and steam. Then, after a ten minute soaking period, he simply pressure rinsed the racks with hot water.

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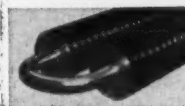
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PORK AND LARD ... Chicago and outside

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

(Carlot Basis, Chicago Price Zone, June 15, 1955)

SKINNED HAMS		BELLIES	
Fresh or F.F.A.	Frozen	Fresh or F.F.A.	Frozen
45n 10/12 45n		32n 6/ 8 32n	
45 12/14 44%		32 8/10 32	
45 14/16 44%		30 1/2 10/12 30 1/2	
45 16/18 45		30 12/14 29 1/2 @ 30	
45 18/20 45a		25 1/4 14/16 25 1/4	
44 20/22 44n		24 1/4 16/18 24 1/4n	
39 1/2 22/44 39 1/2n		22 18/20 22	
35 24/26 35n			
34 25/30 34n		GR. AMN. BELLIES D.S. BELLIES	
31 25/up, 2's in. 31n		17 1/4n 18/20 18 1/4n	
Note—Regular Hams 2 1/2c under skinned.		17 1/4 20/25 18 1/4n	
		16 1/4 25/30 18n	
		15 1/4 30/35 15n	
		15 1/4 35/40 14n	
		13 1/4b 40/50 13n	
PICNICS		FRESH PORK CUTS	
Fresh or F.F.A.	Frozen	Job Lot	Car Lot
29 1/2 4/ 6 29 @ 29 1/2		Fresh	Fresh
28 6/ 8 27		50 @ 60 Loin, under 12 58	
25 1/4 8/10 25 1/4		56 @ 57 Loin, 12/16 55	
22n 10/12 22n		42 @ 43 Loin, 16/20 38	
21n 12/14 21n		35 Loin, over 20 34n	
21 8/up, 2's in. 21n		36 @ 37 Best. Butts, 4/8 34 1/4b	
FAT BACKS		30 @ 31 Best. Butts, 8/12 30 1/2	
Fresh or Frozen	Cured	30 @ 31 Best. Butts, over 8 30 1/2	
9 1/4n 6/ 8 9 1/4n		44 @ 45 Ribs, 3/dn. 44 1/4	
10n 8/10 10 1/4b		31 Ribs, 3/5 29 1/2	
10n 10/12 10 1/4b		20 @ 21 Ribs, 5/up 19 1/2	
10n 12/14 10 1/4b			
11 1/4n 14/16 11 1/4		OTHER CELLAR CUTS	
11 1/4n 16/18 11 1/4		Fresh or Frozen	Cured
11 1/4n 18/20 11 1/4		14 Square Jowls 14n	
11 1/4n 20/25 11 1/4		12 Jowl Butts, loose 12n	
		12 1/2 Jowl Butts, boxed unq.	

LARD FUTURES PRICES

FRIDAY, JUNE 10, 1955

Open	High	Low	Close
July 12.25	12.32 1/2	12.25	12.32 1/2b
Sep. 12.52 1/2	12.57 1/2	12.50	12.55b
Oct. 12.35	12.37 1/2	12.35	12.37 1/2b
Nov. 11.70	11.70	11.65	11.67 1/2b
Dec.	12.20b

Sales: 3,280,000 lbs.
Open interest at the close Thurs., June 9: July 560, Sept. 592, Oct. 127, Nov. 62, Dec. 34 lots.

MONDAY, JUNE 13, 1955

July 12.45	12.67 1/2	12.45	12.67 1/2
Sep. 12.65	12.90	12.65	12.90
Oct. 12.52 1/2	12.70	12.52 1/2	12.70a
Nov. 11.82 1/2	11.97 1/2	11.82 1/2	11.97 1/2a
Dec. 12.47 1/2	12.47 1/2	12.47 1/2	12.47 1/2b

Sales: 7,100,000 lbs.
Open interest at the close Fri., June 10: July 562, Sept. 606, Oct. 127, Nov. 56, Dec. 34 lots.

TUESDAY, JUNE 14, 1955

July 12.70	12.77 1/2	12.52 1/2	12.55a
Sep. 12.97 1/2	13.02 1/2	12.80	12.80a
Oct. 12.85	12.85	12.65	12.65
Nov. 12.05	12.07 1/2	11.90	11.90a
Dec. 12.40	12.40	12.40	12.40

Sales: 8,700,000 lbs.
Open interest at the close Mon., June 13: July 534, Sept. 612, Oct. 129, Nov. 63, Dec. 35 lots.

WEDNESDAY, JUNE 15, 1955

July 12.55	12.75	12.50	12.70-75
Sep. 12.82 1/2	12.95	12.75	12.95b
Oct. 12.62 1/2	12.75	12.60	12.75
Nov. 11.87 1/2	12.00	11.87 1/2	12.00
Dec. 12.40	12.50	12.40	12.50

Sales: 4,000,000 lbs.
Open interest at the close Tues., June 14: July 530, Sept. 643, Oct. 143, Nov. 77, and Dec. 35 lots.

THURSDAY, JUNE 16, 1955

July 12.60	12.65	12.52 1/2	12.55b
Sep. 12.85	12.90	12.80	12.80b
Oct. 12.65	12.67 1/2	12.57 1/2	12.67 1/2a
Nov. 12.00	12.00	11.87 1/2	11.92 1/2
Dec.	12.42 1/2b

Sales: 4,000,000 lbs.
Open interest at the close Wed., June 15: July 534, Sept. 667, Oct. 147, Nov. 82, and Dec. 8 lots.

CHGO. FRESH PORK AND PORK PRODUCTS

June 14, 1955

(To retailers and small lots)	
Hams, skinned, 10/12 45 1/2	@ 46
Hams, skinned, 12/14 45 1/2	@ 45 1/2
Hams, skinned, 14/16 45 1/2	@ 45 1/2
Pork loins, reg., 8/12 50	@ 60
Pork loins, bon's, 100's 63	@ 63
Shoulders, 16/dn., loose 30	@ 30
Picnics, 4/8 lbs., loose 29 1/4	@ 29 1/4
Picnics, 6/8 lbs., loose 28	@ 28
Pork livers 10	@ 10 1/2
Boston butts, 4/8 lbs. 36	@ 37
Tenderloins, fresh, 10's 78	@ 80
Neck bones, bbls. 10	@ 11
Brains, 10's 8	@ 9
Ears, 30's 7	@ 7
Snouts, lean in, 100's 7	@ 7
Feet, s.c., 30's 6	@ 6

CHGO. PORK SAUSAGE MATERIALS—FRESH

(To Sausage Manufacturers)

Pork trim., reg. 40% bbls. 15	@ 15 1/2
Pork trim., guar. 50% lean, bbls. 16 1/2	@ 16 1/2
Pork trim., 80% lean, bbls. 28 1/2	@ 28 1/2
Pork trim., 95% lean, bbls. 37	@ 38
Pork head meat, bbls. 20	@ 20
Pork cheek meat, trim., bbls. 27	@ 27

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$15.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	15.50
Kettle rend., tierces, f.o.b. Chicago	16.00
Leaf kettle rend., tierces, f.o.b. Chicago	16.50
Lard flakes, f.o.b. Chicago	18.00
Neutral tierces, f.o.b. Chicago	18.00
Standard shortening* N. & S.	20.50
Hydro. shorting. N. & S.	21.75

WEEK'S LARD PRICES

P.S. or Dry	P.S. or Dry	Raw Leaf
Rend. Cash	Rend. Cash	Leaf
(Tierces)	(Tierces)	Leaf
June 10 12.00n	10.75	11.75n
June 11 12.00n	10.75n	11.75n
June 12 12.37 1/2n	11.00	12.00n
June 13 12.37 1/2n	11.25a	12.25n
June 14 12.50b	11.25n	12.25n
June 15 12.47 1/2a	11.00n	12.00n

HEAVY HOG VALUES AT WORST IN WEEKS

(Chicago costs and credits, first two days of the week)

Sharply higher hog costs nullified the rising market on pork as cutting values declined, in the case of heavies, to the worst minus margins in weeks. Prices on lean cuts rose substantially, but that was not enough.

—180-220 lbs.—		—220-240 lbs.—		—240-270 lbs.—	
Value	per cwt.	Value	per cwt.	Value	per cwt.
per cwt. alive	fin. yield	per cwt. alive	fin. yield	per cwt. alive	fin. yield
Lean cuts \$14.36	\$20.68	\$13.53	\$19.05	\$12.00	\$16.85
Fat cuts, lard 5.41	7.77	5.37	7.60	4.65	6.30
Ribs, trimms., etc. 1.81	2.60	1.60	2.25	1.40	2.15
Cost of hogs \$20.57		\$20.25		\$19.50	
Condemnation loss10		.10		.10	
Handling, overhead 1.43		1.27		1.16	
TOTAL COST \$32.10	\$31.78	\$31.62	\$30.45	\$29.76	\$29.63
TOTAL VALUE 21.58	31.05	20.50	28.90	18.06	25.30
Cutting margin \$1.52	—\$.73	—\$1.12	—\$1.55	—\$2.71	—\$3.73
Margin last week32	—\$.46	—\$.58	—\$.79	—2.15	—2.98

PACIFIC COAST WHOLESALE PORK PRICES

	Los Angeles June 14	San Francisco June 14	No. Portland June 14
FRESH PORK (Carcass): (Packer Style) (Shipper Style) (Shipper Style)			
80-120 lbs.	None quoted	None quoted	None quoted
130-160 lbs.	\$33.50 @ 34.50	None quoted	\$32.00 @ 35.00
FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	\$61.00 @ 64.00	\$62.00 @ 64.00	\$58.00 @ 61.00
10-12 lbs.	61.00 @ 64.00	60.00 @ 62.00	58.00 @ 61.00
12-16 lbs.	61.00 @ 64.00	58.00 @ 60.00	56.00 @ 59.00
PICNICS: (Smoked) (Smoked) (Smoked)			
4-8 lbs.	32.00 @ 36.00	34.00 @ 38.00	33.00 @ 38.00
HAMS, Skinned:			
12-16 lbs.	49.00 @ 53.00	56.00 @ 60.00	53.00 @ 58.00
16-18 lbs.	49.00 @ 57.00	52.00 @ 56.00	52.00 @ 55.00
BACON, "Dry" Cure No. 1:			
6-8 lbs.	42.00 @ 52.00	50.00 @ 54.00	50.00 @ 54.00
8-10 lbs.	38.00 @ 47.00	48.00 @ 52.00	46.00 @ 50.00
10-12 lbs.	36.00 @ 45.00	46.00 @ 50.00	43.00 @ 48.00
LARD, Refined:			
1-lb. cartons 16.50 @ 17.50		18.00 @ 19.00	14.50 @ 17.00
50-lb. cartons & cans. 15.00 @ 16.00		17.00 @ 18.00	None quoted
Tierces 14.00 @ 16.00		15.00 @ 17.00	14.00 @ 16.00

N.Y. FRESH PORK CUTS

June 14, 1955

(L.C.I. prices)	Western
Pork loins, 8/12 \$60.00 @ 62.00	
Pork loins, 12/16 57.00 @ 59.00	
Hams, sknd., 10/14 50.00 @ 52.00	
Boston butts, 4/8 37.00 @ 40.00	
Spareribs, 3/down 46.00 @ 49.00	
City	
Hams, sknd., 10/14 \$49.00 @ 52.00	
Pork loins, 8/12 62.00 @ 65.00	
Pork loins, 12/14 61.00 @ 65.00	
Picnics, 4/8 33.00 @ 35.00	
Boston butts, 4/8 39.00 @ 43.00	
Spareribs, 3/down 50.00 @ 54.00	

N.Y. DRESSED HOGS

(L.C.I. prices)

(Heads on, leaf fat in)	
50 to 75 lbs.	\$32.00 @ 35.00
75 to 100 lbs.	32.00 @ 35.00
100 to 125 lbs.	32.00 @ 35.00
125 to 150 lbs.	32.00 @ 35.00

CHGO. WHOLESALE SMOKED MEATS

June 14, 1955

Hams, skinned, 14/16 lbs., wrapped 52 1/2	
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped 54	
Hams, skinned, 16/18 lbs., wrapped 52	
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped 53 1/2	
Bacon, fancy, trimmed, brisket off, 8/10 lbs., wrapped, 42 1/2	
Bacon, fancy, sq. cut, seedless, 12/14 lbs., wrapped 40 1/2	
Bacon, No. 1 sliced, 1-lb., open-faced layers 52	

PHILA. FRESH PORK

June 14, 1955

WESTERN DRESSED	
PORK CUTS—CHOICE, L.H.: Regular loins, 8/12 60 @ 62	
Regular loins, 12/16 57 @ 59	
Butts, Boston style, 4/8, 38 @ 40	
Spareribs, 3 lbs. down 45 @ 47	

LOCALLY DRESSED

Lb.	
Pork loins, 8/12 64 @ 67	
Pork loins, 12/16 62 @ 64	
Spareribs, 3/dn. 45 @ 48	
Sk. hams, 10/12 52 @ 54	
Sk. hams, 12/14 51 @ 53	
Bost. butts, 4/8 40 @ 42	

HOG-CORN RATIOS

The hog-corn ratio for barrows and gilts at Chicago for the week ended June 11, 1955, was 12.9. This ratio compared with the 12.3 ratio for the preceding week and 15.2 a year ago. These ratios were calculated on the basis of No. 1 yellow corn selling at \$1.462, \$1.462 and \$1.609 per bu. in the three periods, respectively.

BY-PRODUCTS...FATS AND OILS

BY-PRODUCTS MARKET

BLOOD

Wednesday, June 15, 1955

Unground, per unit of ammonia Unit
(bulk) 4.75@5.00

DIGESTER FEED TANKAGE MATERIAL

Wet rendered, unground, loose:
Low test 5.25n
Med. test 5.00n
High test 4.75n
Liquid stick, tank cars 2.00@2.25

PACKINGHOUSE FEEDS

Carlots, per ton
10% meat, bone scraps, bagged \$67.50@ 72.50
35% meat scraps, bagged 65.00@ 70.00
55% meat scraps, bagged 82.00
60% digester tankage, bagged 67.50@ 77.50
60% digester tankage, bulk 65.00@ 75.00
80% blood meal, bagged 110.00@130.00
70% steamed bone meal, bagged (spec. prep.) 85.00
80% steamed bone meal, bagged 67.50@ 70.00

FERTILIZER MATERIALS

High grade tankage, ground, per unit ammonia 4.75@5.00n
Hoof meal, per unit ammonia 5.00

DRY RENDERED TANKAGE

Low test, per unit prot. 1.25n
Med. test, per unit prot. 1.20n
High test, per unit prot. 1.15n

GELATINE AND GLUE STOCKS

Per cwt.
Calf trimmings (limed) 1.35@ 1.50
Hide trimmings (green salted) 6.00@ 7.00n
Cattle jaws, scraps, and knuckles, per ton 55.00@57.50
Pig skin scraps and trimmings 5.50

ANIMAL HAIR

Winter coil dried, per ton 125.00@135.00
Summer coil dried, per ton 60.00@ 65.00
Cattle switches, per piece 3 1/4 @ 6 1/2
Winter processed, gray, lb. 15@19
Summer processed, gray, lb. 12@12 1/2

n—nominal. a—asked. *Quoted delivered.

TALLOW and GREASES

Wednesday, June 15, 1955

The undertone of the tallow and grease market held firm at the close of last week, with the local market quoted at 6 1/2c, basis bleachable fancy tallow. Special tallow was bid at 6 1/4c for prompt shipment, but general bids were at 6 1/2c. Yellow grease was bid higher at 5 1/2c, with offerings priced as high as 6c, without action. Edible tallow was bid at 8 1/4c and offered at 8 1/2c, also without movement. All hog choice white grease sold at 8c in the East, with later offerings hiked to 8 1/2c. Bleachable fancy tallow sold in the East at 7 1/2c.

Prices for most selections of tallows and greases were steady to 1/2c higher on Monday of the new week, with actual sales again mostly scattered. Bleachable fancy tallow traded in the local area at 6 1/4c, smaller consumers involved, with larger consumers steadfast in their bids of 6 1/2c for this selection. Special tallow was bid up to 6 1/4c, as was B-white grease.

In the East, all hog choice white grease was offered at 8 1/2c, but gen-

erally bid at 8c. Bleachable fancy tallow reportedly sold at 7 1/2c and 7 1/4c, with later offerings priced up to 7 1/2c. Edible tallow was offered at 8 1/2c, but buying interest was at 8 1/4c, Chicago basis. Yellow grease was bid at 5 1/2c and offered at 6c, Chicago.

No material change was registered in the tallow and grease market on Tuesday, although bids for tallows were stepped up generally. Offerings, however, were tight and activity was spotty. Bleachable fancy tallow was offered at 7c, Chicago, but buyers bid only 6 1/4c. In the East, bleachable fancy was quoted at 7 1/2c to 7 1/4c, with high titre reported sold at 7 1/2c. The all hog choice white grease was bid at 8c, with offerings priced up to 8 1/4c.

The market picked up additional firmness at midweek, although overall activity continued light. Bleachable fancy tallow was bid at 6 1/4c and offered at 7c, Chicago, with a good volume trading in the East at 7 1/2c. Special tallow sold at 6 1/2c, Chicago. B-White grease sold at 6 1/2c, Chicago, and yellow grease moved at 6c. All choice white grease was mostly nominal at 8c, with scattered bids at that

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level. Edible tallow was available at 8½c, but no trading was reported at that level.

TALLOW: Wednesday's quotations: edible tallow, 8½c; original fancy tallow, 7@7¼c; bleachable fancy tallow, 6¾c@7c; prime tallow, 6½c@6¾c; special tallow, 6½c; No. 1 tallow, 6¼c, and No. 2 tallow, 6c.

GREASES: Wednesday's quotations: The not all hog choice white grease, 7@7¼c; B-white grease, 6½c; yellow grease, 6c; house grease, 5½c; and brown grease, 5¼c. The all hog choice white grease was quoted at 8c bid, c.a.f. East.

EASTERN BY-PRODUCTS

New York, June 15, 1955
Dried blood was quoted Wednesday at \$5.15 nominal, per unit of ammonia. Low test wet rendered tankage was listed at \$4.50 per unit of ammonia and dry rendered tankage was priced at \$1.20 per protein unit.

N.Y. COTTONSEED OIL FUTURES

FRIDAY, JUNE 10, 1955

	Open	High	Low	Close	Prev. close
July	16.15b			16.31	16.27
Sept.	16.31b			15.41	15.36b
Oct.	14.55b			14.70b	14.64b
Dec.	14.26b			14.40b	14.35
Jan.	14.30b			14.42b	14.35
Mar.	14.30b			14.38b	14.30b
May	14.30b			14.37b	14.30b

Sales: 49 lots.

MONDAY, JUNE 13, 1955

	Open	High	Low	Close	Prev. close
July	16.20b	16.48	16.40	16.48	16.31
Sept.	15.35b	15.50	15.42	15.49b	15.41
Oct.	14.62b			14.81b	14.70b
Dec.	14.35b	14.50	14.50	14.50	14.40b
Jan.	14.40b			14.50b	14.42b
Mar.	14.35b			14.45b	14.38b
May	14.35b			14.40b	14.37b

Sales: 33 lots.

TUESDAY, JUNE 14, 1955

	Open	High	Low	Close	Prev. close
July	16.40b	16.57	16.50	16.55	16.48
Sept.	15.45b	15.60	15.55	15.57	15.49b
Oct.	14.75b	14.82	14.82	14.82	14.81b
Dec.	14.48b	14.55	14.48	14.52b	14.50
Jan.	14.50b	14.53	14.53	14.53	14.50b
Mar.	14.50b	14.53	14.48	14.45b	14.45b
May	14.48b			14.35b	14.40b

Sales: 64 lots.

WEDNESDAY, JUNE 15, 1955

	Open	High	Low	Close	Prev. close
July	16.45b	16.63	16.54	16.63	16.55
Sept.	15.49b	15.60	15.58	15.60b	15.57
Oct.	14.75b			14.85b	14.82
Dec.	14.45b	14.56	14.50	14.56	14.52b
Jan.	14.45b	14.56	14.56	14.50	14.53
Mar.	14.40b	14.54	14.54	14.54	14.45b
May	14.35b			14.50b	14.35b

Sales: 67 lots.

VEGETABLE OILS

Wednesday, June 15, 1955

Crude, cottonseed oil, carlots, f.o.b. Valley	14¼b
Southeast	14½a
Texas	14¾pd
Corn oil in tanks, f.o.b. mills	15pd
Peanut oil, f.o.b. mills	15b
Soybean oil, f.o.b. mills	12¾pd
Coconut oil, f.o.b. Pacific Coast	11½b
Cottonseed foots:	
Midwest and West Coast	1½@ 1½
East	1½@ 1½

OLEOMARGARINE

Wednesday, June 15, 1955

White domestic vegetable	26
Yellow quarters	28
Milk churned pastry	24
Water churned pastry	23

OLEO OILS

(F.O.B. Chicago)

Prime oleo stearine (slack barrels)	9½@ 9¾
Extra oleo oil (drums)	13 @ 13½

pd.—paid. n—nominal. b—bid. a—asked.

HIDES AND SKINS

A ½c advance registered on most selections on the hide list—Both River and Northern heavy native steers sold at 12c at midweek—Small packer 50@52-lb. average hides sold at 11c in Midwest—Country 48@50-lb. average locker butchers sold at 7½c—Southwestern kip and overweights sold ½c higher—Northern heavy and light calf bid steady—Shearlings generally steady.

CHICAGO

PACKER HIDES: Bids on most selections of hides were steady with last week's levels on Monday of this week, but offerings were not generally made known. The tone of the market was firm, despite the fact that no trading developed during the day.

As a reflection of the firmness in the hide market on Monday, a good volume of hides was moved Tuesday at a ½c advance for most selections. Not all selections, however, shared in the activity. River light native steers sold at 14c, with northern production quoted at 14½c nominally in the absence of sales. Both River and Northern heavy native steers sold at 11½c and a car of Sioux Falls production reportedly sold at 12c.

Ex-light native steers sold at 16½c for Rivers. Branded steers sold at 10½c on butts and heavy Texas, while Colorados sold at 10c. Light branded steers were reported to have sold at 11½c. Heavy native cows traded at 11½c for Rivers and Northerns brought 12c. Northern light native cows sold at 14c and Rivers brought 13½c. Branded cows sold at 10½c for Northerns and Southwesterns brought 11c.

A few selections of hides continued to trade steady at midweek, but the feature trading Wednesday was on both River and Northern heavy native steers at 12c.

SMALL PACKER AND COUNTRY HIDES: The small packer hide market improved, following the advance registered in the big packer hide market. The 50@52-lb. average sold in the Midwest at 11c. The 60-lb. average proved more difficult to move than the medium averages and was quoted nominally at midweek at 9½c. Some split weight hides, averaging 40 lbs., were offered out of the Southwest at 16c, but counter bids were lacking. Some 48@50-lb. average straight locker butchers sold at 7½c, with mixed lots, including renderers, quoted mostly nominal at 6½@7c.

CALFSKINS AND KIPSKINS: Buying interest for both heavy and light calf at steady prices, but no trading developed up to midweek. Some Southwestern kip and overweights traded Tuesday, and a good volume sold at 27½c on kip and 26½c on the overweights.

SHEEPSKINS: A couple of mixed cars of shearlings sold this week at 2.25 on the No. 1's, 1.50 on the No. 2's, and .50 on the No. 3's. Fall clips brought 3.00. Dry pelts nominal at 25c. Some old crop pickled skins sold at 7.00 on lambs, with 7.50 asked for sheep. Genuine clear spring pickled lambs quoted at 9.00 to 10.00.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

	Week ended June 15, 1955	Cor. Week 1954
Hvy. Nat. steers	12	11½
Lt. Nat. steers	14@ 14½	14½
Hvy. Tex. steers	10½	10
Ex. lgt. Tex.	14n	13½
Butt brad. steers	10½	10
Col. steers	10	9½
Branded cows	10½@11	12 @12½
Hvy. Nat. cows	11½@12	14 @14½
Lt. Nat. cows	13½@14	15½@16
Nat. bulls	9n	9½@10n
Branded bulls	8n	8½@ 9
Calfskins:		
Nor., 10/15	8	45n
10/down	45b	45n
Kips, Nor., nat., 15/25.28	@29n	30n

SMALL PACKER HIDES

60 lbs. and over	9½n	10n
50 lbs.	11n	12 @12½n

SMALL PACKER SKINS

Calfskins, und. 15 lbs.	32½n	30 @32n
Kips, 15/30	20n	20 @21n

SHEEPSKINS

Packer shearlings:		
No. 1	2.25	1.60@ 1.65
Dry Pelts	25n	25n
Horsehides, Untrim., 8.00@ 8.25n	10.25@ 10.50n	

N.Y. HIDE FUTURES

FRIDAY, JUNE 10, 1955

	Open	High	Low	Close
July	11.66b	11.85	11.85	11.85
Oct.	12.30b	12.45	12.40	12.45
Jan.	12.85b			12.97b-13.00n
Apr.	13.40b			13.50b- 50n
July	13.95b			13.97b-14.00n
Oct.	14.40b			14.45b- 50n

Sales: 28 lots.

MONDAY, JUNE 13, 1955

	Open	High	Low	Close
July	11.80b	12.18	11.95	12.18
Oct.	12.45b	12.80	12.60	12.80
Jan.	13.05b	13.34	12.94	12.95b- 40n
Apr.	13.55b			13.87b- 95a
July	14.00			13.82b- 38
Oct.	14.50b	14.76	14.76	14.50b- 85a

Sales: 96 lots.

TUESDAY, JUNE 14, 1955

	Open	High	Low	Close
July	12.35	12.35	12.10	11.90b- 92a
Oct.	12.90-94	12.94	12.53	12.53
Jan.	13.46	13.46	13.06	13.06
Apr.	13.95b	13.95	13.95	13.58b- 65a
July	14.40	14.40	14.40	14.00b- 15a
Oct.	14.90b			14.53b- 55a

Sales: 110 lots.

WEDNESDAY, JUNE 15, 1955

	Open	High	Low	Close
July	11.85b	12.10	12.10	12.10
Oct.	12.33b	12.75	12.70	12.72
Jan.	13.07b	13.25	13.25	13.25
Apr.	13.57b			13.77b- 80n
July	14.07b	14.30	14.30	14.25b- 30n
Oct.	14.53b			14.75b- 80n

Sales: 40 lots.

THURSDAY, JUNE 16, 1955

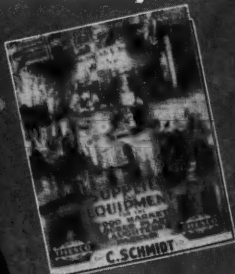
	Open	High	Low	Close
July	12.10b	12.25	12.15	12.05
Oct.	12.70b	12.90	12.80	12.67b- 73n
Jan.	13.28b	13.43	13.25	13.20b- 25n
Apr.	13.75b	13.88	13.88	13.75
July	14.25b			14.20b- 30n
Oct.	14.75b			14.67b- 75n

Sales: 57 lots.

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LIVESTOCK MARKETS... Weekly Review

May Cattle, Lamb Prices At Lowest of Year; Hogs Higher

Cattle and lamb prices slumped to the lowest levels of the year in May on the Chicago market, while hogs, with top quality offerings becoming less plentiful, rose to the highest of the year. Prices on all three were sharply below May, last year. Top steers in May were down to \$28.25, with the average at \$22.25 compared with \$33.50 and \$23.40 in April. The top price paid for steers in May, last year was \$30 and the average, \$23.60.

Hogs in May rose to a top of \$19.50, averaging at \$16.65. The two April costs were \$18.50 and \$16.50. The best hogs in May, 1954 brought \$28.35 and the average for the month was \$25. Lambs last month brought a top of \$21.75, and an average of \$18.50 compared with \$23 and \$21.25 for April. Comparative May, 1954 prices were \$25 and \$22.75.

HOG WEIGHTS AND COSTS

Average costs and weights of hogs at eight markets during May, 1955, with comparisons:

	BARROWS AND GILTS		AVERAGE WTS. (LBS.)	
	May 1955	May 1954	May 1955	May 1954
Chicago	\$17.24	\$26.05	241	246
Kansas City	17.21	26.19	226	234
Omaha	16.87	25.67	235	245
St. Louis Nat'l Stock Yards	17.67	26.73	218	228
St. Joseph	17.16	26.17	226	234
St. Paul	16.00	25.45	231	242
Sioux City	16.61	25.43	237	252
Indianapolis	17.84	26.72	226	231

INTERIOR IOWA, S. MINN.

Receipts of hogs and sheep at interior markets, compared, as reported by the USDA:

	Hogs	Sheep
May, 1955	1,108,500	109,900
April, 1955	1,168,500	118,000
May, 1954	816,000	96,500

KINDS OF LIVESTOCK KILLED

†The classification of livestock slaughter under federal inspection during April 1955, compared with March 1955, and April 1954, is shown below:

	Apr. 1955	Mar. 1955	Apr. 1954
	Per Cent	Per Cent	Per Cent
Cattle:			
Steers	50.8	50.7	56.9
Heifers	16.4	17.1	12.2
Cows	30.6	30.4	28.4
Bulls & stags	2.2	1.8	2.5
Total ¹	100.0	100.0	100.0
Canners & Cutters ²	15.0	13.8	13.5
Hogs:			
Sows	8.4	5.3	8.2
Barrows & gilts	90.9	94.0	91.2
Stags & boars	.7	.7	.6
Total ¹	100.0	100.0	100.0
Sheep and lambs:			
Lambs & yearlings	96.6	97.6	95.2
Sheep	3.4	2.4	4.8
Total ¹	100.0	100.0	100.0

†Based on reports from packers. ²Totals based on round numbers. ¹Included in cattle classification.

Top Slaughter States Hold Spots; Texas Places in April

California, Iowa and Wisconsin retained their ranking as leading cattle-sheep, hog and calf slaughter states in April for the fourth straight month. Texas came up to place in April slaughter of cattle, calves and sheep. California cattle kill numbered 187,000 head, followed by 161,000 in Illinois and 149,000 in Texas. Wisconsin packers killed 134,000 calves to lead the field, with 98,000 in New York and 77,000 in Texas.

Iowa was far out in front in hog slaughter of 832,000 animals, followed by second-place Illinois with 519,000 and 412,000 for Minnesota. These rankings have remained unchanged in a long time. California led in sheep and lamb slaughter with 196,000, followed by 130,000 in Texas and 111,000 in Iowa. Texas slaughter of spring lambs was exceptionally heavy this year.

SALABLE LIVESTOCK AT 12 MARKETS IN MAY

	May, 1955	May, 1954
CATTLE		
Chicago	194,907	188,002
Kansas City	88,157	70,216
Omaha	106,035	168,939
Natl. Stk. Yds.	74,273	74,894
St. Joseph	60,140	57,844
Sioux City	107,005	102,386
So. St. Paul	91,335	88,339
Indianapolis	37,922	34,940
Okl. City	59,586	48,486
Cincinnati	18,596	15,702
Fort Worth	77,842	54,551
Denver	72,712	66,629
Totals	1,078,480	980,450
CALVES		
Chicago	8,514	9,021
Kansas City	7,732	7,921
Omaha	5,335	4,819
Natl. Stk. Yds.	18,386	22,908
St. Joseph	4,113	4,417
Sioux City	2,452	1,887
So. St. Paul	34,995	32,587
Indianapolis	6,511	5,548
Okl. City	6,346	5,282
Cincinnati	6,225	6,007
Fort Worth	16,815	9,084
Denver	3,731	3,993
Totals	121,155	114,274
HOGS		
Chicago	198,161	161,662
Kansas City	34,401	34,406
Omaha	147,495	123,100
Natl. Stk. Yds.	185,558	169,508
St. Joseph	98,374	84,865
Sioux City	114,687	100,150
So. St. Paul	177,060	139,822
Indianapolis	160,620	124,886
Okl. City	14,866	9,225
Cincinnati	50,657	41,084
Fort Worth	11,495	9,169
Denver	11,725	13,945
Totals	1,208,969	1,020,225
SHEEP		
Chicago	39,676	20,066
Kansas City	62,368	35,402
Omaha	55,120	46,759
Natl. Stk. Yds.	21,305	14,791
St. Joseph	24,856	14,474
Sioux City	23,715	20,746
So. St. Paul	20,759	13,435
Indianapolis	12,804	3,715
Okl. City	16,983	14,796
Cincinnati	2,251	2,173
Fort Worth	204,569	149,519
Denver	35,591	29,536
Totals	510,932	385,212

LIVESTOCK CAR LOADINGS

A total of 5,565 cars was loaded with livestock during the week ended June 4, 1955, according to the Association of American Railroads. This was a decrease of 68 cars from the same week of 1954 and 2,261 fewer than in the like period of 1953.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, June 14, were reported by the Agricultural Marketing Service, Livestock Division, as follows:

	St. L. N.S. Yds. Chicago	Kansas City	Omaha	St. Paul
HOGS (Includes Bulk of Sales):				
BARROWS & GILTS:				
Choice:				
120-140 lbs.	None qtd.	None qtd.	None qtd.	None qtd.
140-160 lbs.	\$18.75-19.50	None qtd.	None qtd.	None qtd.
160-180 lbs.	19.50-21.00	\$17.00-20.75	None qtd.	None qtd.
180-200 lbs.	20.25-21.00	20.00-21.00	\$20.00-21.00	\$20.25-21.25
200-220 lbs.	20.25-21.00	20.00-21.00	20.00-21.00	20.25-21.25
220-240 lbs.	19.75-20.75	19.75-20.75	20.00-21.00	20.25-21.25
240-270 lbs.	19.25-20.25	19.00-20.00	19.25-20.00	19.25-20.50
270-300 lbs.	18.00-19.50	18.00-19.25	None qtd.	17.50-19.50
300-330 lbs.	17.50-18.25	17.50-18.25	None qtd.	16.50-17.75
330-360 lbs.	None qtd.	16.75-17.75	None qtd.	16.50-17.75
Medium:				
160-220 lbs.	None qtd.	None qtd.	None qtd.	15.50-19.50
ROWS:				
Choice:				
270-300 lbs.	16.50-16.75	17.25-17.50	15.75-16.75	18.25-18.75
300-330 lbs.	16.50-16.75	16.75-17.25	15.75-16.50	17.25-18.50
330-360 lbs.	15.50-16.75	16.00-17.00	15.25-15.75	16.25-17.50
360-400 lbs.	14.75-15.75	15.00-16.00	15.00-15.50	15.50-16.75
400-450 lbs.	14.25-15.25	14.25-15.00	14.50-15.25	14.50-15.75
450-550 lbs.	13.50-14.75	13.50-14.50	14.00-14.50	13.50-14.75
Medium:				
250-300 lbs.	None qtd.	None qtd.	None qtd.	13.00-18.00
SLAUGHTER CATTLE & CALVES:				
STEERS:				
Prime:				
700-900 lbs.	23.50-25.00	None qtd.	None qtd.	None qtd.
900-1100 lbs.	23.75-25.25	24.00-26.00	23.25-24.50	23.25-25.50
1100-1300 lbs.	23.50-25.25	24.25-26.00	23.00-24.50	23.75-25.25
1300-1500 lbs.	23.00-25.00	24.00-25.50	22.50-24.50	22.50-24.75
Choice:				
700-900 lbs.	21.25-23.50	21.50-24.00	21.00-23.00	20.75-23.25
900-1100 lbs.	21.50-23.75	22.00-24.25	21.00-23.25	20.75-23.25
1100-1300 lbs.	21.25-23.75	21.50-24.25	20.75-23.25	20.25-23.50
1300-1500 lbs.	21.00-23.00	21.50-24.25	20.75-23.00	20.00-22.75
Good:				
700-900 lbs.	18.50-21.25	18.50-22.00	18.00-21.00	18.25-20.75
900-1100 lbs.	18.50-21.50	18.00-22.00	18.25-21.00	18.25-20.75
1100-1300 lbs.	18.25-21.25	17.50-21.50	18.25-20.75	18.00-20.75
Commercial,				
all wts.	16.50-18.50	15.25-18.50	15.50-18.25	16.00-18.25
Utility,				
all wts.	14.50-16.50	13.50-15.25	13.00-15.50	14.00-16.00
HEIFERS:				
Prime:				
600-800 lbs.	22.75-24.00	None qtd.	None qtd.	22.50-23.50
800-1000 lbs.	22.75-24.00	23.00-24.25	22.75-23.75	23.00-24.00
Choice:				
600-800 lbs.	20.75-22.75	20.75-23.00	20.00-22.75	20.50-22.75
800-1000 lbs.	20.75-22.75	21.00-23.25	20.50-22.75	20.50-23.00
Good:				
500-700 lbs.	18.50-20.75	18.50-21.00	18.00-20.50	18.25-20.50
700-900 lbs.	18.50-20.75	18.75-21.00	18.00-20.50	18.25-20.50
Commercial,				
all wts.	15.50-18.50	15.00-18.75	15.00-18.00	15.75-18.25
Utility,				
all wts.	12.50-15.50	12.25-15.00	12.00-15.00	13.50-15.75
COWS:				
Commercial,				
all wts.	13.50-15.50	14.00-15.50	13.50-15.00	13.75-15.25
Utility,				
all wts.	12.00-13.50	12.00-14.00	12.00-13.50	12.00-13.75
Can. & cut.,				
all wts.	9.00-12.00	9.75-13.00	10.00-12.00	10.00-12.00
BULLS (Yrsl. Excl.) All Weights:				
Good	None qtd.	12.00-14.50	None qtd.	12.75-14.50
Commercial	14.00-15.00	15.50-16.50	13.50-14.50	14.50-15.50
Utility	13.00-14.00	14.25-15.50	12.00-13.50	12.50-14.50
Cutter	11.00-13.00	12.50-14.25	10.50-12.00	11.50-12.50
VEALERS, All Weights:				
Ch. & pr.	20.00-25.00	22.00-24.00	20.00-22.00	19.00-23.00
Com'l & gd.	15.00-20.00	16.00-22.00	14.00-20.00	13.00-19.50
CALVES (500 Lbs. Down):				
Ch. & pr.	18.00-23.00	19.00-22.00	18.00-21.00	17.00-20.00
Com'l & gd.	13.00-18.00	14.00-19.00	13.00-18.00	12.00-17.00
SHEEP & LAMBS:				
SPRING LAMBS:				
Ch. & pr.	23.50-24.50	25.00-26.00	23.50-24.25	24.25-24.75
Gd. & ch.	21.50-23.50	24.00-25.00	22.00-23.50	22.50-24.50
LAMBS (105 Lbs. Down) (Shorn):				
Ch. & pr.	18.50-19.50	20.50-21.50	None qtd.	None qtd.
Gd. & ch.	16.50-18.50	19.00-20.50	None qtd.	19.00-20.00
EWES (Shorn):				
Gd. & ch.	4.00-5.00	5.00-6.00	4.50-5.00	4.25-5.25
Cull & util.	3.00-4.00	3.50-5.00	3.00-4.50	2.50-5.00

Note: Kansas City cattle prices as of Monday, June 13.

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ended June 11.

	Week Ended June 11	Prev. Week 1954	Cor.
CATTLE			
Chicago	27,133	21,799	27,457
Kan. City	15,208	12,889	13,624
Omaha	31,415	24,283	28,847
E. St. Louis	11,017	8,601	11,211
St. Joseph	12,028	10,854	11,086
St. Paul	9,461	7,814	11,978
Wichita	4,119	3,256	3,887
New York & Jer. City	13,313	10,236	10,816
Okl. City	11,753	3,113	8,947
Cincinnati	5,201	4,164	4,658
Denver	17,990	15,079	
St. Paul	16,088	12,564	18,415
Milwaukee	4,624	3,277	3,432
Totals	161,420	140,240	169,417
HOGS			
Chicago	30,624	26,336	29,960
Kan. City	6,934	6,837	7,932
Omaha	35,186	29,459	25,192
E. St. Louis	20,340	19,068	17,915
St. Joseph	16,594	15,877	15,636
St. Paul	12,695	9,545	18,443
Wichita	10,108	8,513	7,992
New York & Jer. City	49,153	38,567	39,793
Okl. City	7,579	3,777	3,368
Cincinnati	12,085	9,645	10,129
Denver	10,045	9,748	
St. Paul	25,433	20,259	23,760
Milwaukee	4,373	3,631	3,541
Totals	231,104	201,350	218,435
SHEEP			
Chicago	4,194	3,416	4,197
Kan. City	9,175	9,877	7,215
Omaha	9,336	10,368	11,896
E. St. Louis	3,596	3,613	3,501
St. Joseph	6,285	7,682	8,068
St. Paul	2,478	2,200	7,369
Wichita	1,944	2,317	4,261
New York & Jer. City	46,480	40,995	44,077
Okl. City	9,607	1,865	5,025
Cincinnati	1,320	370	1,386
Denver	5,833	6,808	
St. Paul	1,621	1,041	3,271
Milwaukee	477	605	421
Totals	96,515	89,562	107,895

*Cattle and calves.
*Federally inspected slaughter, including directs.
†Stockyards sales for local slaughter.
‡Stockyards receipts for local slaughter, including directs.

CANADIAN KILL

Inspected slaughter in Canada for week ended June 4:

	Week Ended June 4 1955	Same week 1954
CATTLE		
Western Canada	16,627	16,157
Eastern Canada	18,044	17,074
Totals	34,671	33,731
HOGS		
Western Canada	53,904	48,303
Eastern Canada	49,793	45,168
Totals	103,697	88,471
SHEEP		
Western Canada	1,728	335
Eastern Canada	2,183	1,713
Totals	3,911	2,048

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended June 11:

	Cattle	Hogs	Sheep
Salable	113	124	15
Total (Inc. directs)	6,195	4,424	20,913
Prev. week:			
Salable	128	135	15
Total (Inc. directs)	4,796	3,397	15,120

*Including hogs at 31st St.

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

	Cattle	Calves	Hogs	Sheep
June 9	1,975	605	9,504	1,398
June 10	2,189	355	6,935	577
June 11	232	154	1,830	275
June 13	103	517	8,378	1,897
June 14	6,500	400	12,500	1,500
June 15	14,000	500	10,500	2,000
*Week so far				
Wk. ago	40,603	1,417	31,378	5,397
Yr. ago	43,568	1,152	34,043	7,971
2 years ago	37,436	1,435	28,969	2,848
*Including 165 cattle, 3,640 hogs and 1,300 sheep direct to packers.				

SHIPMENTS

	Cattle	Calves	Hogs	Sheep
June 9	2,140	4	3,103	130
June 10	2,118	9	3,174	12
June 11	90	417	175	
June 13	6,592	20	1,908	476
June 14	3,000	2,000	500	
June 15	6,000	2,000	500	
*Week so far				
Wk. ago	15,592	20	5,998	1,176
Yr. ago	17,391	122	7,577	2,064
2 years ago	14,000	198	5,378	30
*Including 18,256 cattle, 7,204 hogs and 142 sheep.				

JUNE RECEIPTS

	1955	1954
Cattle	103,297	101,989
Calves	5,072	4,685
Hogs	118,756	111,167
Sheep	20,856	10,115

JUNE SHIPMENTS

	1955	1954
Cattle	49,557	39,462
Hogs	32,527	25,426
Sheep	4,688	625

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wed., June 15:

	Week ended June 15	Week ended June 8
Packers' purch.	31,728	30,022
Shippers' purch.	12,587	18,248
Totals	44,315	48,265

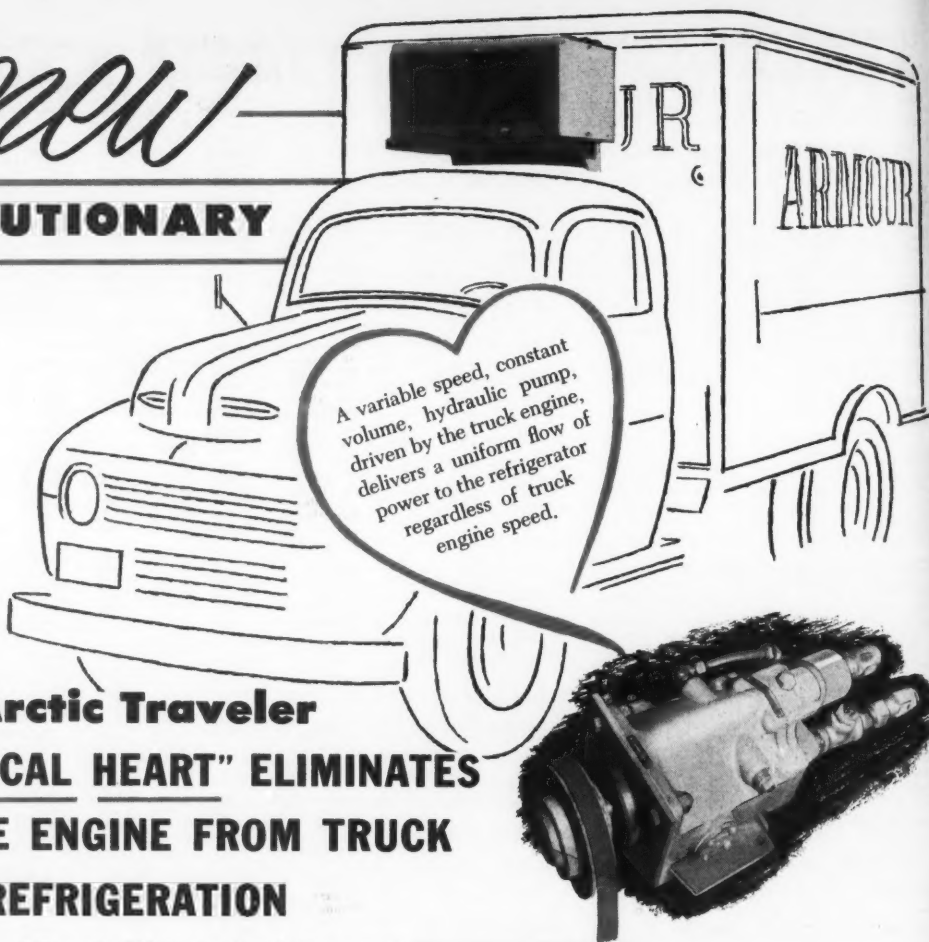
LIVESTOCK PRICES AT LOS ANGELES

Prices paid for livestock at Los Angeles on Wednesday, June 15, were reported as shown in the table below:

CATTLE:	
Steers, ch. & pr....	None qtd.
Steers, gd. & ch....	\$21.00@24.00
Steers, com'l & gd....	20.50 only
Helpers, gd. & ch....	19.00@22.00
Helpers, util. & com'l	14.00@18.00
Cows, util. & com'l.	12.50@14.50
Cows, can. & cut....	9.50@12.25
Bulls, util. & com'l.	15.50 only

NEW

REVOLUTIONARY



Arctic Traveler

"MECHANICAL HEART" ELIMINATES GASOLINE ENGINE FROM TRUCK REFRIGERATION

The "Mechanical Heart" of the new Arctic Traveler NAH Series* delivers a constant volume of hydraulic fluid to a small hydraulic motor which in turn drives the compressor at a *constant speed* of 1800 RPM.

Thus the mechanical problems inherent in *all* variable speed compressor systems — due to excessive wear of compressor at high truck engine speeds — are completely eliminated.

A thermostatically controlled solenoid completely unloads the pump and stops the refrigeration unit when desired temperatures are reached.

CHECK THESE FEATURES:

1. One year warranty on all major components!
2. Almost completely silent operation!
3. Fully automatic temperature control!
4. Electric stand-by available as an option!
5. Weight, maintenance, and fuel consumption of separate gasoline engine completely eliminated!
6. No attention required from driver!

*MANUFACTURED UNDER U.S. PATENT #2,669,098 (AND OTHERS)

GET TROUBLE-FREE
ECONOMICAL TRUCK
REFRIGERATION WITH
ARCTIC TRAVELER MODEL



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FACTORY SALES AND SERVICE BRANCH
53-09 97th PLACE • CORONA, L. I., N.Y.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, June 11, 1955, as reported to The National Provisioner:

CHICAGO

Armour, 6,222 hogs; Wilson, 1,367 hogs; Agar, 9,964 hogs; Shippers, 14,771 hogs; and Others, 13,071 hogs.

Totals: 27,133 cattle, 1,495 calves, 44,895 hogs, and 4,194 sheep.

KANSAS CITY

Cattle Calves Hogs Sheep
Armour . 3,084 722 833 1,026
Swift . 2,802 784 1,587 3,204
Wilson . 1,966 . . . 2,276 . . .
Butchers, 5,584 82 630 240
Others . 244 . . . 1,698 4,705

Totals 13,680 1,588 6,934 9,175

OMAHA

Cattle and Calves Hogs Sheep
Armour . 8,080 5,155 1,556
Cudahy . 4,854 5,633 1,395
Swift . 5,762 5,192 1,876
Wilson . 3,474 3,941 1,992
Am. Stores 1,053
Cornhusker 1,174
O'Neill . 550
Neb. Beef . 630
Eagle . 102
Gr. Omaha . 812
Hoffman . 91
Rothschild . 1,210
Both . 1,711
Kingsan . 1,890
Merchants . 142
Others . 1,664 12,438 . . .
Totals . 33,199 32,359 6,819

E. ST. LOUIS

Cattle Calves Hogs Sheep
Armour . 3,169 792 8,976 2,268
Swift . 4,096 1,909 10,332 1,331
Hunter . 1,051 . . . 1,922 . . .
Bell 2,789 . . .
Laclede
Key 1,321 . . .
Loer

Totals 8,316 2,701 20,340 3,599

ST. JOSEPH

Cattle Calves Hogs Sheep
Swift . 4,069 614 8,650 2,836
Armour . 3,789 391 6,900 2,576
Others . 5,400 . . . 3,232 1,342

Totals 13,267 1,005 18,782 6,754

*Do not include 27 cattle, 148 calves, 1,044 hogs and 873 sheep direct to packers.

SIoux CITY

Cattle Calves Hogs Sheep
Armour . 4,289 . . . 5,754 1,431
Sioux City
Dr. Beef 1,974
Swift . 2,769 . . . 3,202 416
Butchers . 682 . . . 1 957
Others . 11,734 . . . 16,236 709

Totals 21,428 2 25,218 2,556

WICHITA

Cattle Calves Hogs Sheep
Cudahy . 1,457 341 1,603 . . .
Kansas . 616
Dunn . 176
Dold . 118 . . . 624 . . .
Sandowner 61
Foner . 31
Excel . 500 718
Armour . 63 1,226
Swift
Others . 974 . . . 397 3,621

Totals 3,996 341 2,624 5,565

OKLAHOMA CITY

Cattle Calves Hogs Sheep
Armour . 2,219 224 878 2,901
Wilson . 1,840 484 957 934
Others . 4,692 817 1,313 447

Totals 8,751 1,525 3,148 3,382

*Do not include 1,057 cattle, 430 calves, 4,431 hogs and 6,225 sheep direct to packers.

LOS ANGELES

Cattle Calves Hogs Sheep
Armour . 169 74 23 . . .
Swift . 452
Wilson . 318
United . 973 0 410 . . .
Atlas . 767
Arme . 613
Carm . 649
Ideal . 610
Harrman . 428
State . 421 20 . . .
Others . 3,300 818 628 . . .
Totals 8,709 621 1,261 . . .

CINCINNATI

Cattle Calves Hogs Sheep
Gall
Kahn's 739 . . .
Meyer 433 . . .
Schlachter
Northside 245 45 . . . 12
Others 8,202 318
Totals 4,389 1,442 9,374 1,270

ST. PAUL

Cattle Calves Hogs Sheep
Armour . 5,880 2,503 10,135 886
Bartusch 1,050
Rifkin . 986 28
Superior . 1,889
Swift . 6,283 3,255 15,298 735
Others . 2,765 1,746 11,262 . . .
Totals 18,853 7,532 36,085 1,621

MILWAUKEE

Cattle Calves Hogs Sheep
Packers . 1,430 3,552 4,162 305
Butchers . 3,209 1,590 214 172
Totals 4,639 5,142 4,376 477

FORT WORTH

Cattle Calves Hogs Sheep
Armour . 1,126 1,117 1,341 8,182
Swift . 2,430 1,958 478 18,624
Bl. Bon. 409 52 200 . . .
City . . . 590 42 25 . . .
Rosenthal 166 1 . . . 86
Totals 4,721 3,170 1,844 26,892

TOTAL PACKER PURCHASES

	Week end, June 11	Prev. week June 4	Same week 1954
Cattle	171,081	144,738	169,811
Hogs	207,850	158,002	218,488
Sheep	72,313	67,782	83,611

CORN BELT DIRECT TRADING

Des Moines, June 15 — Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota were reported by the USDA as follows:

Hogs, good to choice:
160-180 lbs. \$17.50@19.50
180-240 lbs. 19.25@20.35
240-300 lbs. 17.75@20.00
300-400 lbs. 17.00@18.75

Sows:
270-360 lbs. 16.25@17.25
400-500 lbs. 13.25@15.50

Corn Belt hog receipts were reported as follows by the U. S. Department of Agriculture.

	This week est.	Last week actual	Last year actual
June 9	20,000	47,000	32,500
June 10	27,500	43,000	27,000
June 11	22,500	26,000	18,000
June 13	36,500	44,000	38,000
June 14	32,000	43,000	41,000
June 15	35,000	28,000	37,000

BALTIMORE LIVESTOCK

Livestock prices at Baltimore, Md., on Wednesday, June 15, were as follows:

CATTLE:
Steers, ch. & pr. None qtd.
Steers, choice \$20.00@23.00
Steers, util. & gd. 14.00@22.00
Heifers, gd. & ch. 19.00@23.00
Heifers, util. & com'l 13.00@18.00
Cows, util. & com'l 14.25 only
Cows, can. & cut. 10.00@12.50
Bulls, util. & com'l 15.00@16.50

VEALERS:
Good & prime \$21.00@24.00
Good & choice 18.00@21.00
Util. & com'l 12.00@15.00
Culls 7.00@9.00

HOGS:
Choice, 180/240 \$21.00@22.00
Sows, 400/down 16.00 only

LAMBS:
Ch. & pr. spring \$24.00@25.00

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ended June 11, 1955, was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area ¹	13,250	14,142	49,143	46,482
Baltimore, Philadelphia	9,466	1,659	21,547	2,829
Cincinnati, Cleveland, Detroit, Indianapolis	17,506	8,508	62,524	19,344
Chicago Area	27,659	7,474	52,402	5,902
St. Paul-Wis. Areas ²	29,434	22,847	72,306	7,097
St. Louis Area ³	15,860	7,480	50,125	10,687
Sioux City	9,384	2	11,993	2,463
Omaha Area	34,977	793	50,062	14,887
Kansas City	15,411	3,879	11,255	12,427
Iowa-So. Minnesota ⁴	27,807	12,545	108,342	30,646
Louisville, Evansville, Nashville, Memphis	10,681	12,084	40,609	Not Available
Georgia-Alabama Areas ⁵	9,514	4,429	12,957	...
St. Joseph, Wichita, Oklahoma City	19,888	4,261	35,896	13,336
Ft. Worth, Dallas, San Antonio	23,122	7,518	11,420	31,830
Denver, Ogden, Salt Lake City	16,964	1,092	13,010	15,736
Los Angeles, San Francisco Areas ⁶	28,325	3,768	31,200	37,960
Portland, Seattle, Spokane	7,583	635	12,320	6,365
GRAND TOTALS	316,841	113,004	717,123	257,961
Totals previous week	265,817	90,728	653,933	226,233
Totals same week 1954	308,193	113,158	701,437	248,414

¹Includes Brooklyn, Newark and Jersey City. ²Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wis. ³Includes St. Louis National Stockyards, E. St. Louis, Ill., and St. Louis, Mo. ⁴Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁵Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average price per cwt., paid for specific grades of steers, calves, hogs and lambs at 11 leading markets in Canada during the week ended June 4, compared with the same time 1954, was reported to the National Provisioner by the Canadian Department of Agriculture as follows:

STOCK-YARDS	GOOD STEERS Up to 1000 lbs.		VEAL CALVES Good and Choice		HOGS ¹ Grade B ¹ Dressed		LAMBS Good Handweight	
	1955	1954	1955	1954	1955	1954	1955	1954
Toronto	\$19.50	\$19.50	\$22.50	\$23.50	\$27.00	\$37.79	\$28.53	\$30.00
Montreal	20.60	20.85	18.75	20.45	27.50	39.01	27.50	28.00
Winnipeg	17.91	19.20	23.39	22.79	23.75	36.12	17.50	21.00
Calgary	18.40	19.12	24.81	20.91	23.68	34.00	18.13	21.00
Edmonton	18.40	18.50	25.50	24.50	24.20	35.20	19.00	20.45
Lethbridge	18.17	18.57	21.50	21.50	23.15	33.60
Fr. Albert	18.90	18.60	20.25	22.75	22.75	34.25
Moose Jaw	18.10	17.50	20.00	22.65	22.65	34.75	...	15.00
Saskatoon	18.00	18.00	23.00	22.00	23.00	34.50
Regina	17.75	17.20	23.10	21.30	23.00	34.00
Vancouver	18.10	19.00	24.40	21.75	24.15	35.40

¹Dominion Government premiums not included.

SOUTHEASTERN RECEIPTS

Receipts of livestock at six southern packing plant stockyards located in Albany, Moultrie, Thomasville, and Tifton, Georgia; Dothan, Alabama, and Jacksonville, Florida during the week ended June 10:

	Cattle	Calves	Hogs
Week ended June 10	4,168	1,468	5,014
Week previous (five days)	3,022	936	4,697
Corresponding week last year	3,003	2,230	5,856

LIVESTOCK PRICES AT SIOUX CITY Cattle Feeding Up 54% In California

Prices paid for livestock at Sioux City on Wednesday, June 15, were:

CATTLE:
Steers, ch. & pr. \$23.00 only
Steers, choice 20.00@22.00
Steers, good 18.00@20.00
Steers, commercial 16.00@17.50
Heifers, choice 20.00@22.00
Heifers, good 17.50@19.50
Heifers, util. & com'l 14.50@17.00
Cows, util. & com'l 13.00@15.50
Cows, can. & cut. 11.00@12.50
Bulls, util. & com'l 13.50@15.50
Bulls, good 12.00@13.50

HOGS:
Choice, 190/210 \$20.50@21.00
Choice, 210/220 20.50@21.00
Choice, 220/240 20.50@21.00
Choice, 240/270 19.00@20.50
Sows, 360/dn. 16.00@18.75

LAMBS:
Choice & prime 23.50@24.00

Cattle and calves in California feed-lots increased 54 per cent in the last year. A report by F. R. Wilcox, chairman of the Los Angeles Chamber of Commerce agricultural committee, estimated 318,000 head on feed as of April 1, 1955, up 54 per cent from a year ago. He indicated there were 237,700 head on feed in the 10 southern California counties, a 45 per cent increase over last year.

**Pep-Up Sales
and Boost
Your Profits
with**

CAINCO SEASONINGS

Tastier sausage, loaves and specialties result in livelier demand . . . and a healthier all-around sales picture! CAINCO provides the answer to all your season problems by offering BOTH Soluble and Natural Spice Seasonings.

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. . . give sausage, loaves and specialty products a taste appeal

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MEAT SLAUGHTERING and PROCESSING

By C. E. DILLON

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Thousands of packers have at last found a way to offset today's rising operating costs. Through the instruction in this book, you, too, can make more profits by adding extra services for your customers.

MEAT SLAUGHTERING and PROCESSING shows you how to plan and build a modern slaughterhouse plant, where to locate, how to plan meat slaughtering, how to slaughter and dress beef, veal and pork, how to skin and care for hides, and how to render lard for best results. Gives 1,001 hints and suggestions for planning the slaughtering operation for greatest efficiency and safety and details on how to work the plan. Contains hundreds of formulas for sausage making.

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CANNED MEAT MAN AVAILABLE JULY 1ST

Presently employed as Assistant Sales Manager of a national organization selling through food brokers. Locating in San Francisco after July 1st. Solid background of 20 years' experience selling and merchandising food products. Competent administrator in Sales, Advertising, Sales Promotion, Traffic, Imports and Exports. Excellent character and business references. W-204, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER: 28 years' practical experience with a thorough knowledge of all phases of packinghouse management and operations. Thoroughly experienced in production, sales, accounting, labor relations, etc. Available at once. Willing to locate anywhere. W-212, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED: Young man, 28, animal husbandry and business degrees, Cornell and Columbia universities. Four years wholesale beef and pork sales, plus 2 years U.S.Y. Chicago. Acquainted with every phase of processing, large and small packers. Raised, understand livestock. Experience in government contract work. Can fit into any phase of the meat industry. Can relocate September 1. New York area immediately. W-220, THE NATIONAL PROVISIONER, 15 E. 41st St., New York 17, N.Y.

CANNED FOODS SALESMAN: The great south-west—Dallas, Houston, San Antonio, Fort Worth, Oklahoma City, Shreveport, Louisiana and west Texas. Know all buyers of chains, super markets, independents, distributors, department stores who handle foods. Middle age with years of experience. W-219, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MANAGER-SALESMAN: With an unusual background of successful experience in general sales and plant management in both large and small independent plants will be available in 30 days. Midwest or southeast location preferred. W-221, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED

EXPERIENCED: Sausage and canning foreman or superintendent interested in change. Well qualified in either field, energetic and best of references available. Locate anywhere. W-222, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

GERMAN SAUSAGE SPECIALIST: 25 years' experience, guarantees to eliminate all greening and discoloring. Can control cost, quality and yield. Available as consultant. W-223, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

EQUIPMENT SALESMAN: Leading meat packing equipment manufacturer has opening for qualified sales representative. Established territory, good accounts, fine acceptance, strong advertising backing. Prefer man with experience in meat industry, as work will be concentrated with packers and sausage manufacturers. Salary and expenses. All trade in that area. Automobile and previous experience necessary to qualify. W-210, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN WANTED: Well known mid-western meat packing concern is expanding operations in New York City. Excellent opportunity for young salesman, under 35, calling on all types of meat trade in that area. Automobile and previous experience necessary to qualify. W-224, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N.Y.

MAINTENANCE MAN: Family man, young, who possesses some understanding of ammonia, electricity and packinghouse machinery. Detroit area, medium sized plant. Send full particulars in first reply, including age, references and background. W-229, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

HELP WANTED

RENDERING PLANT MANAGER: Must be thoroughly experienced and able to produce, also able to call on trade for sales. Must be able, energetic and able to handle men. Permanent position and good salary for right man. Reply stating experience, salary expected and give reference. W-211, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EFFICIENT MANAGER: Wanted to take complete charge of government inspected calf killing plant, located in central Illinois. Write giving reference, salary expected, etc. All replies strictly confidential. W-214, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERIENCED CATTLE BUYER: Wanted for northwestern Ohio. Must serve as a country buyer and an auction buyer. Write to Box W-198, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill., stating age, qualifications and references.

CHEMICAL ENGINEER and INDUSTRIAL ENGINEER: Wanted for supervisory and/or development work in South America. Meat packing and vegetable oil operations. Degree or equivalent experience required. Under 40. W-215, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANT SUPERINTENDENT: Man wanted completely familiar with curing and smoking meats and sausage. Willing to locate in southern Florida. State qualifications, experience and salary expected. W-206, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ASSISTANT SUPERVISOR: In smoked meat and curing department with a mid-western full line packer. We need a young man with modern processing and curing background. W-213, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALES REPRESENTATIVE: Experienced salesman to represent firm preparing corned briskets and tongues for meat wholesalers, hotel supply houses, etc. GLEN RIVER PACKING COMPANY, 525 11th Ave., New York, N. Y.

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